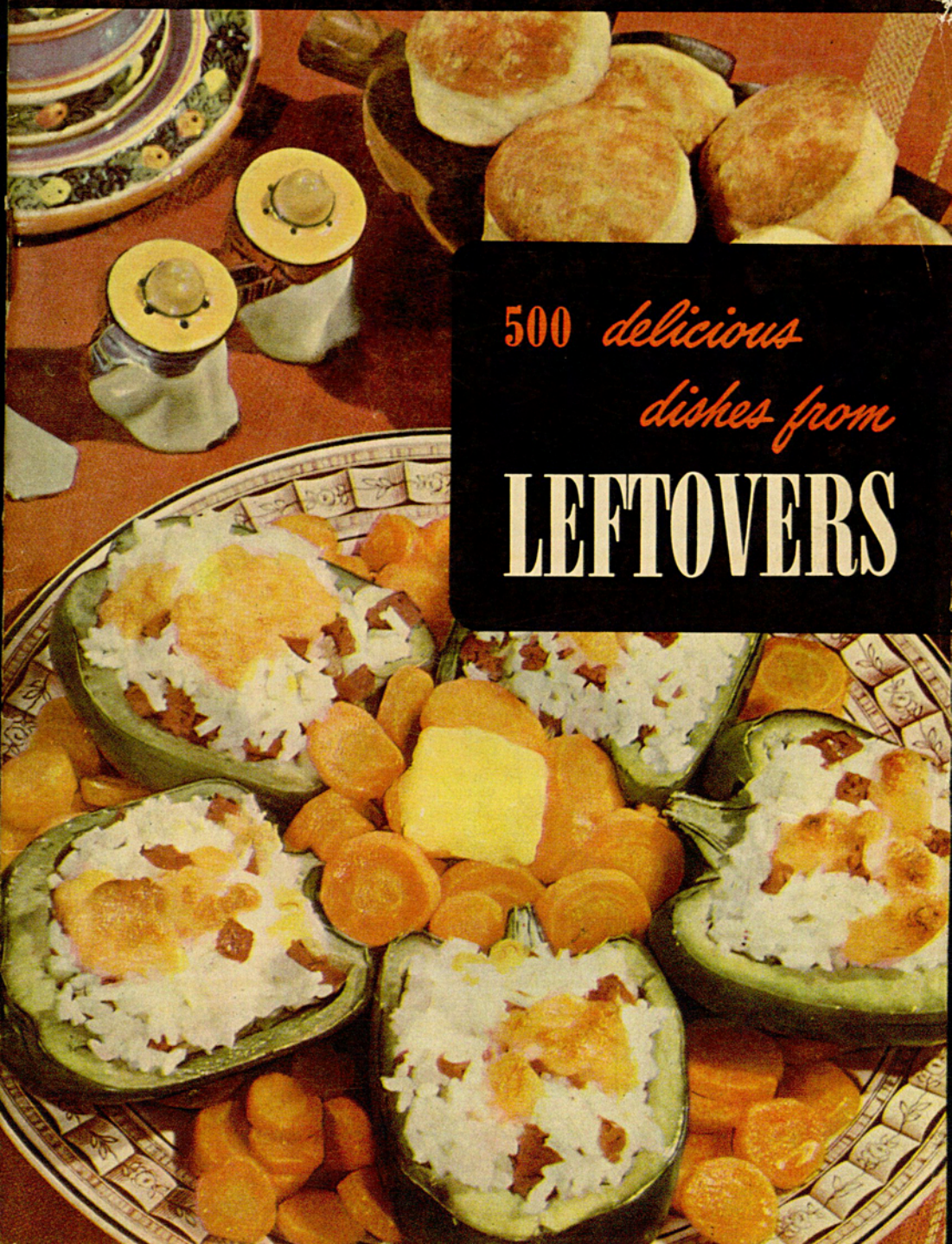

500 *delicious dishes from* LEFTOVERS

THE

ENCYCLOPEDIA OF COOKING

COMPLETE
IN 24 VOLUMES

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America's greatest, most famous library of cooking is represented in these twenty-four superb cook books. Every type of food is included. Hundreds of recipes and useful menu suggestions are contained in each book — more than 10,000 in the full series — together with the most magnificent collection of food pictures ever brought together between covers. It is actually a great modern encyclopedia of cooking and meal planning, so conveniently arranged, so amazingly complete that you will want every book.

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(Continued on inside of back cover)

500 Delicious Dishes from LEFTOVERS

USE YOUR LEFTOVER
BREAD - CAKES
CRACKERS AND
CRUMBS - EGGS
CHEESE - MEATS
POULTRY - FISH
SOUR MILK AND
CREAM - FRUITS
AND VEGETABLES
JAMS - JELLIES
AND PRESERVES
COFFEE - COCOA
MISCELLANEOUS

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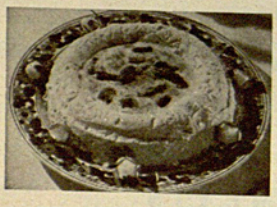
Introduction



RARE indeed is the day when a modern housewife could not find in her refrigerator all sorts of odds and ends in the way of food. And it is these leftovers that challenge the imagination of the alert homemaker. She has learned the importance of their utilization for food value as well as economy. She knows, for instance, that the liquids from cooked or canned vegetables are full of vitamins and minerals; and so they go into cocktails and soups instead of down the sink. She has become aware of the value of saving everything from pea pods to grapefruit and melon rinds and of preparing and presenting them at the table with eye and appetite appeal.

Never a piece of vegetable so small but that it can go into the salad or be made into a garnish or added to the soup. No bit of fruit, but can be made to brighten an aspic, garnish a chop plate, top a meringue or decorate a cake. Meat is not just something to be made into hash, but an adventure in ingenuity, with a choice as wide as the imagination, ranging from fluffy timbales to velvety mousses, and never are those 2 egg whites discarded, because they make a beautiful baked Alaska or meringued fruit.

With freezing trays and modern refrigeration she may transform day old cake with custards and whipped cream into inspired desserts. She may even achieve colored ice cubes or her own special sherbets from those fruit juices that often go into the lemonade, and she may have frozen salads to her heart's content. And all made from leftovers with just a little something added.

Then the snacks and appetizers! What colorful canapés can be made from those last two olives in the bottle, those bits of ham or liver we didn't know what to do about, and the lone hard-cooked egg in the refrigerator. The leftover sauerkraut juice can be seasoned and served with them as a vegetable cocktail before dinner.

It can be part of the design for menus to check up each morning on the leftover tidbits and fit them into the meal-planning pattern of the day. Besides the fun of using her imagination and ingenuity the modern homemaker finds the "used leftover" is another way of saying, "Hurrah, my budget balances" —instead of "Oh, dear, where does all the money go."

This little book is so organized that she who opens the refrigerator door may start with whatever she finds and complete her menu from the book. That is why all the dishes using leftover meats as an instance, are in one chapter, those using leftover eggs, either the whites or yolks, in another and so on.

Here's to delicious, nutritious food on a protected budget.

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BAKED APPLE PUDDING

4 medium apples, pared and sliced
½ cup brown sugar
1 cup graham cracker crumbs
¾ cup water
3 tablespoons lemon juice

Combine all ingredients and mix well. Turn into greased baking dish and bake in moderate oven (375°F.) 30 minutes, or until apples are tender. Serve hot with cream. Serves 4.

BLUEBERRY BETTY

3 cups blueberries
¾ cup sugar
⅛ teaspoon salt
½ teaspoon lemon juice
French toast
Confectioners' sugar
Nutmeg

Cook blueberries, sugar, salt and lemon juice for 10 minutes. Pour into shallow baking dish and arrange slices of French toast on top. Sprinkle with confectioners' sugar and nutmeg and bake in hot oven (425°F.) about 20 minutes. Serve with cream. Serves 6.

BRAZIL-NUT BREAD PUDDING

4 slices buttered bread
⅓ cup sliced Brazil nuts
2 eggs
½ cup sugar
¼ teaspoon salt
1 teaspoon vanilla
2 cups milk

Cut buttered bread into finger-width pieces. Arrange in layers in buttered baking dish, sprinkling each layer with Brazil nuts. Beat eggs slightly, add sugar, salt, vanilla and milk. Mix well and pour over bread. Garnish top with Brazil nuts and bake in slow oven (325°F.) 1 hour. Serves 6.

STEAMED BLUEBERRY PUDDING

1 cup sifted flour
1½ teaspoons baking powder
½ teaspoon salt
½ cup shortening
½ cup dry bread crumbs
½ cup sugar
1 egg, beaten
⅔ cup milk
1½ cups blueberries

Sift flour, baking powder and salt together. Cut in shortening and add bread crumbs and sugar. Add egg and milk, mix thoroughly and carefully fold in blueberries. Pour into greased mold, cover and steam 2 hours. Serve with any sweet pudding sauce. Serves 6.

STEAMED BLACKBERRY PUDDING—Use blackberries instead of blueberries.

STEAMED CRANBERRY PUDDING—Use cranberries which have been cut into halves. Add 4 more tablespoons of sugar.

SPICE PUDDING

1 cup seeded raisins
1 egg
½ cup sugar
2 cups milk
1½ cups bread crumbs
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon allspice
¼ teaspoon nutmeg
1 teaspoon melted butter
⅛ teaspoon salt

Cut raisins into halves. Beat egg until light, add sugar and milk, then pour over crumbs. Add spices, butter, salt and raisins, stir well, pour into baking dish, set in pan of water and bake in slow oven (300°F.) 45 to 50 minutes, or until firm. Serve hot or cold with any sauce. For 8.

BROWN BREAD BREWIS

1½ cups milk
½ cup cream
1½ tablespoons butter
¼ teaspoon salt
2 cups dry brown bread, broken

Scald milk, cream and butter together. Add salt and brown bread, and soak for 5 minutes. Simmer until milk has been absorbed. Serve with cream. Serves 4.

This delicious Brazil-nut bread pudding is an ace favorite with everybody

Apple Betty never loses its popularity in American families

APPLE BETTY

3 cups sliced apples
1½ cups soft bread crumbs
⅓ cup brown sugar
1 teaspoon cinnamon
4 tablespoons butter, melted
¾ cup water, hot or cold

Mix apples, 1 cup bread crumbs, brown sugar and cinnamon. Place in buttered baking dish and pour melted butter and water over top. Mix remaining crumbs with a little extra melted butter and sprinkle over top. Bake in moderate oven (350°F.) 30 to 45 minutes. Serve hot or cold with hard sauce. Serves 6.

PECAN BROWNIES

2 egg whites
1 cup brown sugar
½ teaspoon maple flavoring
1 cup pecans, chopped
1 cup fine dry bread crumbs

Beat egg whites until stiff, add sugar and flavoring. Stir well. Combine nuts and crumbs and fold into egg whites. Shape into small balls, place on greased baking pan, bake in slow oven (325°F.) about 20 minutes. Makes 3 dozen balls.

CURRANT FRITTERS

2 cups scalded milk
2 cups fine bread crumbs
1 tablespoon shortening
5 eggs, separated
½ cup sugar
2 tablespoons flour
½ teaspoon cinnamon
¼ teaspoon nutmeg
2 cups fresh currants

Pour hot milk over crumbs and shortening, mix well and let cool. Beat egg yolks well and add. Sift dry ingredients together and beat into first mixture. Add currants, fold in stiffly beaten egg whites and drop by tablespoons into hot deep fat (365°F.). Fry until brown, drain on rack between layers of absorbent paper. Serve hot with a wine sauce for 8.

NEW ENGLAND APRICOT PUDDING

½ pound dried apricots
½ cup sugar
Cinnamon toast

Soak apricots overnight. Stew until tender and add sugar. Arrange squares of cinnamon toast in bottom and around sides of a casserole. Pour in the boiling hot apricots, cover casserole and cool gradually. Serve with cream for 4.

LEFTOVER CAKE

Keep leftover pieces of cake or cookies in a covered metal box. Crumble into pieces or grind into crumbs; combine with cooked leftover fruits (with juice) for steamed fruit puddings. Serve with lemon sauce.

1. Cut white, sponge or chocolate cake into rectangles to fit refrigerator tray. Line tray with waxed paper. Put cake together in layers with sweetened whipped cream. Place in freezing compartment and freeze for 8 hours. Lift out, remove paper and frost with whipped cream. Serve whole; cut into slices at table.

2 Arrange squares of spongecake spread with jam or marmalade in pudding dish; top with boiled custard and chill for 3 hours. Sprinkle with chopped toasted almonds before serving.

3. Cut angel food cake into rounds; spread with a paste of chopped figs and preserved ginger sirup. Place a marshmallow in center of each and bake in moderate oven (375°F.) until marshmallows soften.

4 Combine broken up chocolate or angel food cake with whipped cream, marshmallows, chopped nut meats and chopped candied or cooked pineapple. Chill for 3 hours.

CHOCOLATE REFRIGERATOR CAKE—Melt 2 squares (ounces) chocolate over hot water, add 1½ cups evaporated milk and stir until thick. Add ½ cup water. Alternate layers of chocolate mixture with squares of left-over spongecake in narrow bread pan lined with waxed paper. Chill 12 hours; unmold, slice and serve with whipped cream. Serves 4.

STUFFED CABBAGE

1 large head cabbage
2 tablespoons fat
1 teaspoon minced parsley
1 clove garlic, crushed
⅛ teaspoon thyme
½ bay leaf, crushed fine
1 cup bread crumbs
3 eggs, well beaten
1 onion, chopped
Buttered bread crumbs

Place a piece of cheesecloth in bottom of a bowl and arrange large cabbage leaves in it. Chop center of cabbage fine and sauté in fat until yellow. Remove from heat, add chopped parsley, garlic, thyme, bay leaf, bread crumbs, eggs and onion. Place mixture inside cabbage leaves, and tie the 4 corners of cloth together. Immerse in pan of boiling salted water and boil until cabbage leaves are tender, 35 minutes. Remove cloth and sprinkle cabbage with buttered crumbs. Bake 5 minutes longer. Serve with tomato sauce. Serves 6.

Omit eggs; use 2 cups ground cooked meat with onion and 1 cup crumbs or cooked rice.

STUFFED ACORN SQUASH

1 acorn squash
1 teaspoon chopped onion
1 teaspoon minced green pepper
2 tablespoons melted butter
½ cup grated American cheese
1 cup bread crumbs
Salt and pepper

Bake squash in hot oven (400° F.), about 35 minutes, or until tender. Cut into halves lengthwise and scoop out center, leaving shells about ¼ inch thick. Mash pulp and combine with remaining ingredients. Pile mixture into squash shells and place in moderate oven (350°F.) to brown. Allow 1 squash for 2.

DINNER-IN-A-DISH

5 tablespoons fat
1 medium-sized onion, chopped
2 green peppers, sliced
1 pound hamburger
1½ teaspoons salt
¼ teaspoon pepper
2 eggs, well beaten
2 cups canned corn
4 medium tomatoes, sliced
½ cup dried bread crumbs

Melt 4 tablespoons fat in a skillet and sauté onion and peppers for 3 minutes. Add meat and seasonings. Remove from heat. Stir in eggs and mix well. Place 1 cup of corn in a baking dish, then half the meat mixture, then a layer of sliced tomatoes. Repeat. Cover with crumbs. Dot with remaining fat. Bake in a moderate oven (350°F.) 35 to 45 minutes. Serves 4.

EGG AND LETTUCE SALAD BOWL

4 slices dry bread, cut 1 inch thick
2 cloves garlic
4 hard-cooked eggs
1 head crisp lettuce
French dressing

Remove crusts and rub both sides of bread with garlic. Dice bread fine, chop eggs, shred lettuce and toss together lightly in a salad bowl, with enough French dressing to moisten. Serves 6.

BREAD CRUMB GRIDDLECAKES

1½ cups dry bread crumbs
1½ cups scalded milk
2 tablespoons shortening
2 eggs, beaten
½ cup sifted flour
½ teaspoon salt
4 teaspoons baking powder

Soak crumbs in milk and melted shortening until they are soft. Add eggs and dry ingredients sifted together. Bake on hot, greased griddle. The cakes are very tender and should be turned carefully. Makes 20 cakes.

PAIN PERDU

1 egg
⅛ teaspoon salt
¾ tablespoon sugar
¼ cup milk
Few drops vanilla
4 slices bread

Beat egg; add salt, sugar, milk and vanilla. Pour into shallow dish and dip bread into mixture, letting it absorb as much egg mixture as possible. Arrange slices in greased pan and place in hot oven (400°F.) until dry and brown. Serve with butter and honey. Serves 2.

Almost any meat or vegetable leftover may be used to stuff the acorn squash

LIVER LOAF WITH PAN GRAVY

1½ pounds beef liver
1½ cups boiling water
2 slices salt pork, ¼ inch thick
1 medium onion
¼ cup chopped parsley
2 cups soft bread crumbs
2 eggs, slightly beaten
1 teaspoon salt
¼ teaspoon pepper
2 tablespoons flour
1½ cups cold water

Rinse liver, cover with boiling water and let stand 10 minutes; drain. Grind with salt pork and onion; add parsley, crumbs, eggs, salt and pepper, and mix thoroughly. Press into baking pan (8x4x3 inches) and bake in moderate oven (350°F.) about 1 hour, or until browned. Remove loaf to hot platter. Stir flour into drippings and brown; add water gradually and cook 5 minutes, until thickened; season and pour over loaf. Serves 6.

LIVER PATTIES—Omit water and 1 cup crumbs. Shape into round patties, wrap each in bacon and broil until browned.

If you like, omit gravy and garnish your liver loaf with crisp, brown bacon

CORN BREAD STUFFING

4 cups broken corn bread
4 cups boiling water
1 onion, grated
1 cup diced celery
2 eggs, beaten
½ cup salt pork fat, melted
Salt and pepper

Combine bread and boiling water and squeeze out water while still hot. Add remaining ingredients, mix well and stuff fowl. This amount is sufficient for a duck or a 4-pound chicken.

BREAD LEFTOVERS

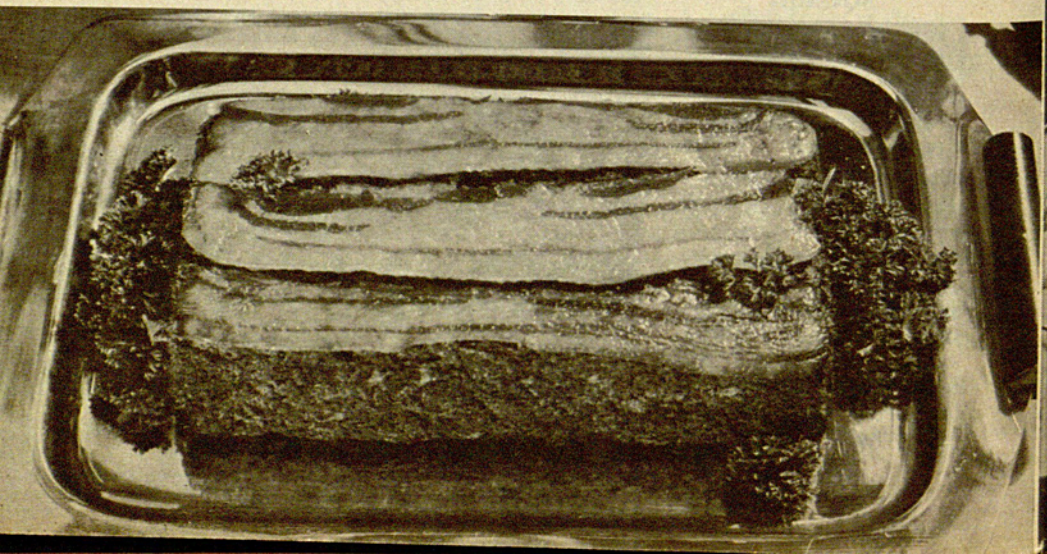
Keep on hand in a dry place a large container for dry or leftover bread. When enough bread has been collected, put through food chopper for crumbs. Keep the crumbs in a metal box with cover (perforated) or in glass jars with ventilated tops. Use for au gratin dishes, meat and vegetable casseroles, etc.

1. Remove crusts from slices of rye or whole-wheat bread and cut hole in center with small cookie cutter; arrange slices in skillet in browned butter; place 1 egg in center of each and sauté.
2. Remove crusts from dry bread; sauté in butter and serve with maple sirup.
3. Mix dry bread crumbs with cinnamon and sugar; place 2 tablespoons each in custard cups: fill with custard mixture and bake.
4. Save ends of French bread; rub with cut clove of garlic, brush with melted butter, and toast in oven. Serve with green salad.
5. Remove crusts from dry bread slices. Cream 6 tablespoons butter with ½ clove garlic (grated). Spread each slice of bread, tie slices together and bake in hot oven until slightly toasted.
6. Combine 4 slices bread, diced, with 1⅓ cups scalding milk and 4 tablespoons horse-radish in top of double boiler; heat until thick and serve with meat or fish.
7. Scoop out center of leftover muffins, dot with butter and reheat in oven until butter melts.

(A) Fill centers with jam or marmalade and serve hot.

(B) Fill centers with creamed fish or eggs; sprinkle with grated cheese and bake in hot oven.

Any sliced leftover meat rolled and filled with corn bread stuffing will make this luscious dinner →



LEFTOVER COOKED CEREALS

BACON AND HOMINY

3 cups cooked hominy
1 small onion, chopped
1 green pepper, chopped
2 tablespoons fat
2 cups cooked tomatoes
1 tablespoon sugar
1 teaspoon salt
½ pound sliced bacon

Place hominy in greased shallow baking dish. Sauté onion and pepper in fat until light brown. Add tomatoes, sugar and salt and simmer 10 minutes. Pour mixture over hominy and cover with sliced bacon. Bake in slow oven (325°F.) about 30 minutes until bacon is brown and crisp. Serves 6 to 8.

BATTER BREAD

½ cup cold cooked hominy
1 egg, beaten
1 teaspoon salt
1 cup white corn meal
2½ to 3 cups boiling water
1 tablespoon butter

Mix cold hominy, egg, salt and corn meal with enough boiling water to make a batter of the consistency of milk. Heat butter in a deep baking pan until it begins to smoke, add batter. Bake in moderate oven (350°F.) 40 minutes. Makes 1 loaf.

FRIED CORN-MEAL MUSH

Pack hot leftover corn-meal mush into a mold and let stand until cold and solid. Cut into ½-inch slices, roll in flour and brown on both sides on a hot greased griddle. Serve with syrup and sausage.

1. Hominy grits may be used in place of corn meal.
2. Slice and fry. Cover each slice with chopped cooked spinach and top with a poached egg.

BAKED HOMINY GRITS

½ cup milk
1 tablespoon butter
1 cup cold boiled grits
1 egg
½ teaspoon salt
Dash of pepper

Heat milk and butter, add grits and mix until smooth. Add beaten egg and seasoning, pour into buttered baking dish and bake in moderate oven (350°F.) until firm and brown, 25 to 30 minutes. Serves 4 to 6.

All good cooks are proud of their batter breads

COOKED CEREALS

BREAKFAST CEREAL—1. Pour hot cereal into custard cups and chill; hollow out centers and fill with maple sugar cream, fresh fruit or berries. Serve with cream as a dessert.

2. Mold hot cereal in small oblong pan (dipped in cold water) and chill. Slice, dip into bread crumbs and fry. Serve with creamed eggs, meat or fish.

HOMINY (COOKED GRITS)—Cut cold hominy into rings; sauté in butter or bacon fat; top with sautéed apple rings and serve with ham.

MACARONI—Combine cold macaroni with tomato purée, mushroom soup or white sauce; pour into greased casserole, sprinkle with grated cheese and bake in moderate oven (350°F.) 30 minutes.

1. Spaghetti, noodles or rice may be used instead of macaroni.

RICE—Combine cold rice with whipped cream and sweetened leftover fruit or berries or cooked fruit with juice. Chill and serve with fruit sauce.

CREOLE SOUP

1 tablespoon chopped green pepper
1 tablespoon chopped red pepper
1 tablespoon butter, melted
1 tablespoon flour
1½ cups soup stock
1 cup tomato pulp
½ cup canned corn
Salt and pepper

Brown peppers lightly in butter; blend in flour. Add soup stock and tomato pulp slowly, place over heat and stir until soup boils. Reduce heat, cover and simmer 20 minutes. Strain, add corn and season with salt and pepper. Serves 6.

SCALLOPED CHICKEN

¼ cup fat
½ cup flour
1 teaspoon salt
4 cups chicken broth or milk
3 cups diced cooked chicken
2 cups coarse bread crumbs
1 cup cooked macaroni
2 hard-cooked eggs, sliced
Buttered crumbs

Melt fat, blend in flour and salt; add broth and cook until thickened, stirring constantly. Add chicken, bread crumbs and macaroni. Place alternate layers of egg, and chicken and macaroni mixture in greased baking dish. Top with buttered crumbs and bake in moderate oven (350°F.) about 1 hour. Serves 8.

CURRIED RICE

2 cups cooked rice
1 green pepper, diced
1 onion, minced
2 cups canned tomatoes
4 tablespoons fat
1½ teaspoons curry powder

Mix all ingredients. Bake in greased casserole in slow oven (325°F.), about 30 minutes. Serves 6.

HOMINY SALMON LOAF

1 cup cooked hominy grits
1 pound cooked salmon
Corn meal
Fat

Combine hot grits with flaked salmon and pack into a loaf pan. Cool, slice, dredge with corn meal and brown in a small amount of fat. Serves 6.

MACARONI LOAF

1 package aspic gelatin
1 cup boiling water
¾ cup cold water
⅔ cup Russian dressing
1 cup cooked elbow macaroni
⅔ cup chopped white cabbage
2 tablespoons minced pimiento
2 tablespoons minced green pepper

Dissolve gelatin in boiling water; add cold water. Chill until mixture begins to thicken. Beat in dressing. Add remaining ingredients. Mold in loaf pan. Chill until firm. If desired, add few drops Worcestershire sauce or onion juice. Serves 8.

CHICKEN AND MACARONI

¼ cup fat
¾ cup hot milk
2 eggs, beaten
½ cup soft crumbs
1½ cups diced cooked chicken
2 tablespoons grated cheese
1 cup cooked macaroni
2 teaspoons minced parsley
2 teaspoons minced onion
Salt and pepper

Melt fat in milk, then cool. Pour over beaten eggs, add remaining ingredients and season. Pour into greased casserole, place in moderate oven (350°F.) until firm. Serve with mushroom sauce. Serves 6.

SPAGHETTI CREOLE

2 slices bacon, diced
¼ pound onions, diced
½ green pepper, diced
½ pound ground beef
1 cup cooked tomatoes
1 cup cooked Lima beans
1¼ cups cooked spaghetti
Salt and pepper

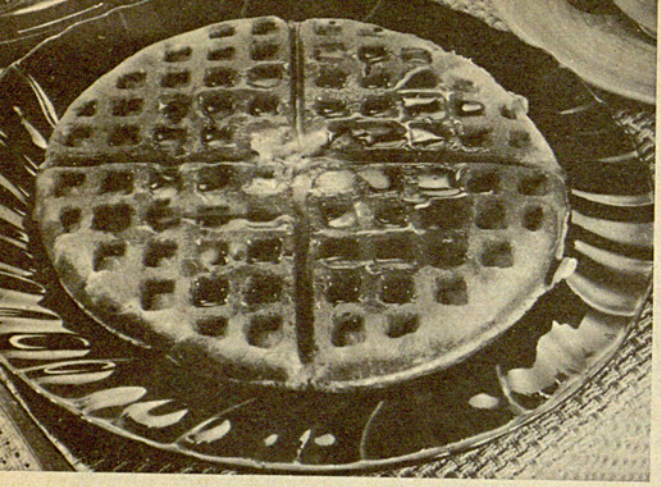
Fry bacon until crisp. Remove bacon and sauté onions and green pepper in bacon fat. Fry beef until well browned and add tomatoes, Lima beans, spaghetti, bacon and sautéed vegetables. Blend thoroughly. When mixture starts to simmer, season well. Cook 10 to 15 minutes. Serves 4.

MACARONI SALAD

2 cups cooked macaroni
1 cup diced celery
¼ cup diced cucumber
¼ cup diced sweet pickle
¼ cup diced American cheese
½ pimiento, cut fine
Mayonnaise to moisten
5 green peppers

Chill ingredients and combine. Chill for several hours. Serve in pepper cups. Serves 5.

The satiny green pepper makes a crisp container for your macaroni salad



The rice left from Sunday's chicken dinner makes these delicious waffles for supper

RICE CAKES

4 slices bacon, chopped
3 tablespoons chopped onion
3 tablespoons chopped green pepper
1 teaspoon salt
½ teaspoon pepper
3 cups cooked rice
1 cup sifted flour
1 teaspoon baking powder
1 cup tomato pulp

Fry bacon crisp and add to remaining ingredients. Mix thoroughly. Drop by tablespoons into skillet containing bacon drippings and brown on both sides. Makes 16 cakes.

RICE AND PINEAPPLE

2 cups cooked rice
Butter
4 slices pineapple, halved
½ cup brown sugar
Pineapple juice

Place ½-inch layer of cooked rice in bottom of casserole, dot with butter and arrange a layer of pineapple over the top. Sprinkle with brown sugar. Repeat until all ingredients are used, having top layer of pineapple. Cover with pineapple juice and bake in moderate oven (350°F.) 30 minutes. Serve hot or cold. Serves 4.

RICE GRIDDLECAKES

1 cup cooked rice
2 cups milk
½ teaspoon salt
1 tablespoon sugar
1 tablespoon shortening
1½ cups sifted flour
2 teaspoons baking powder
1 egg, beaten

Soak cooked rice in 1 cup of milk overnight. Add salt, sugar, shortening, flour and baking powder. Beat the mixture well, then add egg and remaining cup of milk. Bake on hot greased griddle. Makes about 20 small cakes.

LEMON RICE CROQUETTES

1 cup cooked rice
¼ cup milk
1 tablespoon sugar
1 teaspoon salt
Grated lemon peel
2 eggs
2 tablespoons water
Crumbs

Combine rice, milk, sugar, salt, lemon peel and 1 egg, beaten. When cold, shape into cylinders or pyramids, roll in remaining egg (diluted with water), then in bread crumbs or rolled crackers and fry in hot deep fat (375°-390°F.) until brown. Serves 3.

RICE WAFFLES

1 cup sifted flour
3 teaspoons baking powder
½ teaspoon salt
2 eggs, separated
1 cup milk
4 tablespoons shortening, melted
1 cup cold cooked rice

Sift flour, baking powder and salt together. Combine beaten egg yolks and milk and add to dry ingredients, beating until smooth. Add melted shortening and rice, and stir. Fold in stiffly beaten egg whites and bake in hot waffle iron. Makes 6 waffles.

RICE MUFFINS

1 cup boiled rice
1 cup milk
2 eggs, beaten
5 tablespoons melted shortening
1½ cups sifted flour
2 teaspoons sugar
½ teaspoon salt
3 teaspoons baking powder

Beat rice, milk, eggs and shortening well. Sift flour, sugar, salt and baking powder into batter. Mix only enough to combine. Pour into greased muffin pan and bake in hot oven (400°F.) 25 minutes. Makes 12 muffins.

OATMEAL MUFFINS

2 cups sifted flour
3 teaspoons baking powder
2 tablespoons sugar
½ teaspoon salt
1 egg, well beaten
⅔ cup cold cooked oatmeal
1 cup milk
2 tablespoons shortening, melted

Mix and sift dry ingredients. Combine remaining ingredients and add to first mixture. Stir only enough to dampen flour. Fill greased muffin pans ⅔ full and bake in hot oven (425°F.) about 25 minutes. Makes 12 large muffins.

CHEESE FONDUE

1 cup milk
1 cup soft bread crumbs
½ cup grated cheese
2 tablespoons butter
½ teaspoon salt
⅛ teaspoon pepper
3 eggs, separated

Scald milk in double boiler; add crumbs, cheese, butter and seasonings Stir in unbeaten egg yolks. Beat egg whites stiff and fold into mixture. Pour into greased baking dish, set in pan of hot water and bake in moderately slow oven (325° F.) 30 to 45 minutes, or until firm. Serves 6.

CHEESE PUFFS

12 slices bread (⅓ inch thick)
4 tablespoons butter
¼ pound cheese, grated
¼ teaspoon baking powder
1 egg, separated

Cut 2-inch rounds from bread and toast lightly on one side Butter untoasted side. Mix cheese, baking powder and beaten egg yolk, then fold in stiffly beaten egg white. Spread thickly over buttered side of bread and place on cookie sheet. Place under preheated broiler until puffed and light brown. Makes 12 puffs.

EGGS AU GRATIN

1½ cups milk
1 teaspoon salt
⅛ teaspoon pepper
4 tablespoons grated Swiss cheese
4 eggs

Add milk, seasoning and cheese to slightly beaten eggs. Turn mixture into greased baking dish, place in pan of hot water and bake in moderately slow oven (325°F.) 40 to 45 minutes or until firm. Remove from oven; let stand 3 minutes and unmold onto platter. Serve with tomato sauce. Serves 4.

MASHED POTATOES AU GRATIN

3 tablespoons fat
½ teaspoon salt
½ teaspoon paprika
2 eggs
6 cooked potatoes, riced
¼ cup grated cheese
½ cup buttered crumbs

Add fat, seasonings and eggs to hot riced potatoes. Beat until light and arrange in greased baking dish. Cover with cheese and crumbs. Bake in hot oven (400° F.) 10 minutes, or until crumbs are browned. Serves 6.

SUMMER SQUASH TOMATO CASSEROLE

1½ pounds summer squash
4 tomatoes, sliced
2 medium onions, sliced
1 teaspoon salt
⅛ teaspoon pepper
½ cup dry bread crumbs
½ cup grated cheese
2 tablespoons butter

Cut squash into halves, remove seeds and cover with tomatoes and onions. Sprinkle with next 4 ingredients and top with bits of butter. Cover, bake at 350°F. 45 minutes. Serves 6.

A casserole of au gratin eggs, vegetable or fish makes the budgeteer's best luncheon

SALMON À LA MORNAY

4 cooked potatoes
½ cup grated Swiss cheese
1 egg yolk
1 cup medium white sauce
2 cups flaked canned salmon
Buttered crumbs

Mash potatoes and line greased baking dish with them. Add cheese and egg yolk to the white sauce and pour ½ of it over potatoes. Add fish and cover with remaining sauce and buttered bread crumbs. Bake in moderate oven (350°F.) 20 minutes. Serves 6.

CHEESE FRANKFURTERS

6 frankfurters
¼ pound American cheese
6 slices bacon

Cut a lengthwise slit in each frankfurter. Cut strip of American cheese the length of frankfurter and about ¼ inch thick. Fill slit with strip of cheese; wrap slice of bacon around each frankfurter and fasten ends with toothpicks. Broil frankfurters slowly, turning often, until the bacon and frankfurters are cooked through and browned. Serves 3.

Lovely to look at, delightful to eat, are these cheese gems

CHEESE GEMS

2 cups sifted flour
3 teaspoons baking powder
½ teaspoon salt
4 tablespoons shortening
¾ cup milk
1 cup grated American cheese

Sift dry ingredients together, cut in shortening with a fork or dough blender. Add milk to make a soft dough. Toss onto a floured board, knead lightly and roll ⅓ inch thick. Cover with the grated cheese. Cut into strips 2 inches wide; place 4 strips one on top of the other. Cut this strip into pieces 1¾ inches wide. Place each of these pieces upright in a greased custard cup with cut edges on top and bottom. Bake in hot oven (425°F.) until lightly browned. Makes 12 gems.

FRIED SPINACH BALLS

2 cups cooked spinach, chopped
2 tablespoons butter, melted
2 eggs
1 cup bread crumbs
2 tablespoons grated onion
2 tablespoons grated cheese
⅛ teaspoon allspice
¼ cup water
Bread crumbs

Combine spinach with butter, 1 beaten egg, crumbs, onion, cheese and allspice and mix thoroughly. Let stand for 10 minutes; shape into balls. Combine remaining egg and the water and beat together until well blended. Roll spinach balls in crumbs, dip into egg and again into crumbs. Fry in hot deep fat (375°F.) until brown. Drain on absorbent paper before serving. Serves 6.

CHEESE STICKS

Use any leftover plain pastry or puff paste. Roll out to ¼-inch thickness, sprinkle half with grated cheese. Fold over the other half and roll out again. Sprinkle with cheese and proceed as before; repeat 3 times. Cut into narrow strips and bake in very hot oven (500°F.) 10 minutes.

EGG AND SPINACH CREOLE

2 cups chopped cooked spinach
Dash mace
½ teaspoon salt
Dash pepper
2 tablespoons butter
1 tablespoon flour
2 tablespoons pimiento cheese
⅓ cup milk
2 tomatoes, sliced and sautéed
4 eggs

Season spinach with mace, salt and pepper. Keep hot while preparing cheese sauce. Melt butter and add flour, stirring until smooth. Combine pimiento cheese and milk and add to butter. Cook until thick, stirring constantly. Place spinach in shallow baking dish and cover with sautéed slices tomato. Poach eggs, place on tomatoes and cover with cheese sauce. Heat thoroughly in moderate oven (350°F.). Serves 4.

MEXICAN BEANS

2 cups mashed pinto beans
2 teaspoons fat
2 cloves garlic, mashed
7 green onions, chopped
1 cup grated American cheese

Use leftover beans. Heat fat, add beans and remaining ingredients, cook until onions are tender and serve hot. Serves 4 to 6.

CREAM OF CORN SOUP

5 cups fresh corn
5 cups milk or ½ milk, ½ white stock
2 tablespoons flour
2 tablespoons butter, melted
Salt and pepper
2 egg yolks

Cook corn in double boiler with 4 cups of milk for 20 minutes. Blend flour and butter, add corn and milk mixture, and seasoning. Cook for 5 minutes. Rub through a coarse sieve. Beat egg yolks and add the remaining cup of cold milk. Stir into the soup and cook for 1 or 2 minutes, stirring constantly. Beat and serve at once. Serves 6.

GOLDEN BUCK

3 cups grated Cheddar cheese
1 tablespoon butter
¾ cup beer, ale or milk
1 egg yolk, slightly beaten

Melt cheese and butter in top of double boiler, add half the beer when cheese is partly melted and cook, stirring constantly. Combine remaining beer with egg yolk and add slowly; stirring constantly until smooth and thick. Serve on hot toast. Sprinkle with cayenne. Serves 4.

LEFTOVER EGGS

EGG YOLKS

1. Poach in boiling water until hard; cook and force through a sieve as garnish for salads, canapés, spinach, creamed fish or thick soups.
2. Add to eggs when making omelets or scrambled eggs.
3. Add to white sauce or fish sauces for thickening and a richer flavor and color.
4. Add to eggs for eggnogs.

SCRAMBLED EGGS AND OMELETS

1. Break up with a fork and add to hot soups.
2. Reheat in top of double boiler, break up with fork and combine with chopped bacon or hot minced ham for sandwiches.
3. Cut into tiny cubes for oxtail or other thick soups.

CHEESE APPETIZER

2 egg whites
1 cup grated American cheese
Dash of cayenne
¼ cup grated dry bread crumbs

Beat egg whites stiff, add cheese, cayenne and bread crumbs. Pat into small balls and fry in hot deep fat (375° F.) until light brown. Makes about 16 balls.

BOILED FISH WITH LEMON SAUCE

3 pounds pike
¼ cup sugar
1 lemon, juice and rind
2 egg yolks
1 cup hot fish stock
½ teaspoon salt
1 teaspoon chopped parsley

Boil the fish 30 minutes; skin, bone and arrange on a platter. Mix sugar, grated rind and lemon juice with well beaten egg yolks and add strained fish stock gradually. Cook until thick, stirring constantly. Add salt and parsley and pour over fish. Serve cold. Serves 6.

MASHED POTATO BALLS

2 cups cold mashed potatoes
Salt and pepper
1 egg yolk
Butter

Mix seasoned mashed potatoes with egg yolk and shape mixture into balls. Place in greased pan and make a depression on the top of each. Place a bit of butter in each hollow and brown in hot oven (400°F.). Serves 4.

Crispy, browned cheese ball appetizers are a happy surprise to almost everyone

ONE-EGG CAKE

¼ cup shortening
1 cup sugar
1 egg, unbeaten
2 cups sifted cake flour
¼ teaspoon salt
2½ teaspoons baking powder
¾ cup milk
1 teaspoon vanilla

Cream shortening, add sugar gradually and cream until fluffy. Add egg and beat thoroughly. Sift dry ingredients together 3 times and add alternately with milk and vanilla. Pour into greased pans. Bake in a moderate oven (350°F.) 25 minutes. Makes 2 (9-inch) layers.

LEMON SHERBET

1 quart water
3 cups sugar
¾ cup lemon juice
2 egg whites

Boil water and sugar together for 5 minutes. Add lemon juice, cool and freeze to a mush. Add stiffly beaten egg whites and continue freezing. Serves 12.
Use other citrus fruit juices or 1 cup crushed berries.

One-egg cake can be chocolate too, when two squares are used for one-half cup flour

TIPSY PUDDING

3 egg yolks
¼ cup sugar
⅛ teaspoon salt
2 cups milk, scalded
1 tablespoon sherry
6 slices of spongecake
Whipped cream

Beat egg yolks and add sugar and salt. Add scalded milk gradually, stirring constantly. Cook in the top of a double boiler until mixture thickens, stirring constantly. Remove from heat and add sherry. Cool. When custard is cold, pour it over slices of spongecake or any plain dry cake and cover with whipped cream. Garnish with chopped nuts, if desired. Serves 6.

GLAZE FOR BREAKFAST BREADS

1 egg yolk
2 tablespoons sugar
3 tablespoons water or milk

Beat egg yolk slightly, add sugar and water or milk. Mix well and brush over breads before baking.

YOLK RINGS

3 hard-cooked egg yolks
⅓ cup butter
½ cup sugar
1 tablespoon hot water
1 uncooked egg, separated
2 cups sifted cake flour
⅛ teaspoon mace
½ teaspoon salt
Grated rind of ½ lemon

Rub egg yolks through a sieve. Cream butter, sugar and hot water together and add cooked egg yolks and uncooked yolk. Sift flour, mace and salt together and mix with creamed mixture. Add grated lemon rind. Knead sufficiently to blend well. Roll about ⅛ inch thick and cut into rings with doughnut cutter. Brush tops with egg white and sprinkle with colored sugar. Bake in moderate oven (375°F.) 10 to 15 minutes. Makes about 2 dozen rings.

MERINGUED PEARS

6 large pears
6 tablespoons sugar
Grated lemon rind or candied ginger
3 egg whites
¼ cup confectioners' sugar

Pare and core pears, place in a baking dish and fill the center of each with one tablespoon sugar and a little grated lemon rind or candied ginger. Add 3 to 4 tablespoons water and bake until tender. Cover with a meringue made with the stiffly beaten egg whites and confectioners' sugar. Brown quickly. Serves 6.
Use fresh peach or apricot halves instead of pears. Dip cooked prunes or figs in meringue, roll in coconut; bake in (350°F.) oven for 20 minutes. Dip currants, cherries, berries or citrus fruit sections in beaten egg white, roll in confectioners' sugar and dry out in a warm place.

BOILED ICING

2 cups sugar
⅛ teaspoon cream of tartar
½ cup cold water
2 egg whites, beaten
1 teaspoon vanilla

Combine sugar, cream of tartar and water and boil to 238°F. or until a little sirup forms a soft ball when dropped into cold water. Pour hot sirup very slowly into the beaten egg whites, beating constantly. Add vanilla and beat until icing is cool and of proper consistency to spread. Will frost tops and sides of 2 (9-inch) layers.

CHOCOLATE—Fold 4 tablespoons grated chocolate into the warm icing.

MAPLE—Use maple sirup instead of half the sugar.

WALNUT—Use brown sugar in place of granulated. Omit cream of tartar and add ½ cup chopped walnut meats.

VERMONT MAPLE—Use maple sirup in place of sugar and water. Omit cream of tartar and add ½ teaspoon baking powder during last of beating.

TINTED—Lemon juice will whiten icing, grated orange rind will give a yellow color and strawberry, raspberry or cranberry juice will give a pink color.

NEVER-FAIL OR SEVEN-MINUTE ICING

2 egg whites
1½ cups sugar
⅓ cup water
Few grains salt
¼ teaspoon cream of tartar or 1½ teaspoons corn sirup
1 teaspoon vanilla

Combine all ingredients except vanilla in the top of a double boiler. Cook over boiling water, beating constantly with a rotary egg beater. Cook for 7 minutes or until mixture holds a point when beater is lifted. Remove from heat, add vanilla and continue beating until cool enough to spread. Will frost tops and sides of 2 (9-inch) layers.

LEMON—Use lemon juice instead of 2 tablespoons of the water, omit cream of tartar and vanilla and add ¼ teaspoon grated lemon rind.

ORANGE—Use only ¼ cup water. Use juice and rind of ½ orange instead of vanilla.

PEPPERMINT—Flavor with a few drops of oil of peppermint instead of vanilla and, when frosting on cake is cold but still soft, make a 1-inch border of chocolate flakes around top of cake. Make flakes by scraping bitter chocolate with a knife.

CARAMEL—Use brown sugar in place of granulated.

CHOCOLATE—Stir 2 squares chocolate, melted, into icing just before spreading on cake.

Few desserts are so easy to make or so easy on the purse as a glorious baked Alaska

BAKED ALASKA

½ square spongecake
1 pint ice cream
2 egg whites, beaten stiff
⅓ cup sugar

Cover cake with ice cream. Combine egg whites with sugar and beat well. Spread meringue thickly over ice cream and sides of cake and place on baking board, or on several thicknesses of heavy paper on baking sheet. Bake in hot oven (400°F.) about 6 minutes, or until meringue is lightly browned. Serves 6 to 8.

1. Scoop out center from sponge cupcakes; fill with ice cream, cover ice cream and sides of cakes thickly with meringue and bake as directed.

2. Arrange spongecake layers with filling of ice cream; top with ice cream; cover with meringue and bake as above.

3. Cut left over plain or frosted layer cake into squares or oblongs at least ½ inch thick, cover with ice cream, frost with meringue and bake as above. If desired, garnish with fresh strawberries, raspberries, or slices of fruit and nut meats.

LEFTOVER MEATS

BEEF MIROTON

4 onions
1 tablespoon fat
1 tablespoon flour
2 tablespoons vinegar
⅔ cup bouillon or
⅓ cup water mixed with ⅓ cup tomato sauce
Salt and pepper
1 pound cooked beef
Bread crumbs

Slice onions and brown in fat. Add flour and brown. Then add vinegar, bouillon or water and tomato sauce. Cook together until slightly thickened, stirring constantly. Season with salt and pepper. Simmer slices of beef in sauce a few minutes. Pour into baking dish, sprinkle crumbs over top and bake in hot oven (400°F.) 10 minutes. Serves 4.

BEEF HASH

3 onions
1 tablespoon fat
2 cups diced cooked beef
½ cup cubed cooked potatoes
½ cup meat stock
Salt and pepper

Cut onions into cubes and fry in fat until brown. Add beef, potatoes and stock. Season and cook about 15 minutes. Serves 4.

MEAT AND POTATO CASSEROLE

3 cups mashed potatoes, seasoned
2 cups diced cooked meat
Gravy
½ teaspoon onion juice
1 tablespoon butter

Cover bottom of shallow baking dish with a layer of mashed potatoes; over this spread any kind of leftover meat, leftover gravy and onion juice. Cover with layer of mashed potatoes. Dot with butter and place in hot oven (400°F.) 20 minutes or until heated through and brown on top. Serves 6.

MEAT SOUFFLÉS

3 eggs, separated
2 tablespoons bacon fat, melted
1 cup milk
½ teaspoon salt
1½ cups minced cooked meat
1 tablespoon minced onion

Beat egg yolks well, add bacon fat, milk, salt, meat and onion. Beat thoroughly. Fold in stiffly beaten egg whites. Pour into greased custard cups, place in pan of hot water and bake in moderate oven (350°F.) until firm, 25 to 30 minutes. Serves 6.

A very effective casserole is this one of sausage and corn

PLANKED EGGS WITH HAM

1 cup minced cooked ham
1 cup crumbs
Cream
1 quart mashed potatoes
6 poached eggs
Garnish of tomato slices
Green pepper rings

Mix meat with crumbs and enough cream to make a paste. Spread on heated plank. Make a narrow border of mashed potatoes around edge of plank and inside the border make 6 nests of the potato. Slip a poached egg into each nest and place in oven until potatoes brown. Garnish with alternate slices of tomato and green pepper rings. Serves 6.

SPANISH POTATOES

1 tablespoon minced onion
2 tablespoons chopped green pepper
2 tablespoons chopped pimiento
4 tablespoons fat
2 cups diced boiled potatoes
½ cup chopped cooked ham
1 teaspoon salt
½ teaspoon paprika

Sauté onion, pepper and pimiento in fat until light brown, add potatoes, ham and seasonings and cook until heated through. Serves 4.

CASSEROLE OF SAUSAGE AND CORN

10 Vienna sausages
2 cups cooked whole grain corn
½ green pepper, chopped
Salt and pepper
2 cups medium white sauce

Wash sausages. Mix corn, green pepper, salt and pepper. Place in casserole in alternate layers with white sauce. Arrange sausages on top to radiate from center. Bake in moderate oven (350°F.) 20 minutes. Serves 5.

SPINACH AND HAM SALAD

1½ cups cooked spinach
Juice of 1 lemon
4 slices cold boiled ham
Lettuce

Drain spinach and add lemon juice. Pack tightly into 8 small molds and chill. Arrange slices of cold boiled ham on lettuce and place 2 molds of spinach on opposite sides of each ham slice. Serve with French dressing or mayonnaise. Serves 4.

PORK SCRAPS

Slice fat salt pork, cut into cubes and place in a single layer in skillet. Place in slow oven or over very low heat, turning often so all sides will brown evenly. When sufficiently crisp, drain and serve sprinkled over the top of codfish covered with milk gravy or as an accompaniment to griddlecakes.

CORNED BEEF HASH

2 cups chopped cooked corned beef
2 cups chopped cooked potatoes
Salt and pepper
½ cup milk or water
2 tablespoons fat

Mix beef and potatoes together lightly and season. Heat milk with half the fat and when warm add hash, spreading it evenly and placing the rest of the fat, cut into pieces on top. Cover pan and simmer for ½ hour. Do not stir. Fold as an omelet and place on a hot platter. Serves 4.

MEAT AND RICE AU GRATIN

2 cups diced cooked meat
Milk or soup stock
2 cups boiled rice
2 tablespoons fat
½ cup grated cheese
1 teaspoon salt
⅛ teaspoon pepper

Cut meat into small pieces and moisten with a little milk or stock. Spread a layer of rice in greased baking dish. Place several small pieces of fat on top and sprinkle with grated cheese. Season with salt and pepper. Then add layer of chopped meat, several pieces of fat and a little grated cheese. Repeat. Bake in moderate oven (350°F.) 15 to 20 minutes. Serves 6.

A different one every time is the score of the clever hostess with her meat pies

MEAT AND VEGETABLE PIE

1 onion, diced
2 tablespoons fat
2 cups cubed cooked meat
1½ tablespoons flour
1¼ cups milk or gravy
1 tablespoon Worcestershire sauce
1 cup cooked peas
1 cup sliced cooked carrots
1 cup sautéed mushrooms
Salt and pepper
½ recipe pastry

Brown onion in fat and add meat. Brown well. Remove meat and onion from skillet and add flour, milk or gravy and Worcestershire sauce to remaining fat. Blend well. Fill greased baking dish with meat, vegetables and sauce; season and cover with pastry. Make several gashes in pastry to permit steam to escape. Seal around edges by pressing with a fork. Bake in hot oven (425°F.) until crust is brown, about 30 minutes. Serves 6.

Peppers are delicious whether stuffed with leftover meat, fish, vegetables or cereals

STUFFED PEPPERS

6 green peppers
1¼ cups minced cooked meat (veal, chicken or ham)
1¼ cups moistened bread crumbs
Salt and pepper
1 tablespoon fat
½ onion, grated
1 cup water or stock

Cut a slice from stem end of each pepper. Remove seeds and parboil peppers 10 minutes. Mix minced cooked meat with moistened bread crumbs, add salt, pepper, melted fat and onion. Stuff peppers with mixture and place in baking pan. Add water or stock. Bake in moderate oven (375°F.) 30 minutes, basting frequently. Serves 6.

ROAST BEEF SALAD

1 cup diced cooked beef
2 hard-cooked eggs, sliced
2 tomatoes, quartered
1 small head lettuce
French dressing or mayonnaise

Toss first 3 ingredients together. Serve on lettuce with French dressing or mayonnaise. Serves 6. Use diced cooked ham, tongue, or corned beef instead of the beef.

FRICADELLONS WITH NOODLES

1 large onion, chopped
2 tablespoons fat
1 cup dry bread softened in 1 cup water
2 cups leftover ground meat
1 egg
2 tablespoons chopped parsley
⅛ teaspoon allspice
¼ teaspoon salt
Dash pepper
3 cups leftover cooked noodles
½ cup warm milk

Brown onion lightly in 1 tablespoon fat. Press water from bread; add onion, meat, egg and seasonings. Mix well. Shape into small balls or flat cakes and sauté until crisp in remaining fat. Moisten noodles with warm milk and reheat. Make a ring of noodles, fill center with Succotash and border with the fricadellons. Serves 4.

Combine all ingredients, add 2 additional eggs and pack into a greased ring mold. Bake at 325°F. 1 hour or until firm.

EGGPLANT STUFFED WITH HAM

1 large eggplant
Salted water
1 onion, minced
1 green pepper, chopped fine
2 tomatoes, quartered
2 tablespoons butter
½ teaspoon salt
⅛ teaspoon pepper
1 cup diced boiled ham
Bread crumbs

Wash and dry eggplant and cut off a slice from top. Scoop out inside to within ½ inch of skin. Cover shell with salted water and set aside. Chop eggplant pulp and combine with onion, pepper and tomatoes. Cook in a small amount of boiling salted water until tender. Drain and mash. Add butter, salt, pepper and ham. Drain shell well and fill with mixture. Sprinkle top with bread crumbs and bake in moderate oven (350°F.) about 25 minutes. Serves 4 to 6.

LEFTOVER COOKED BACON

Reheat in skillet until very crisp; drain on absorbent paper; chop fine. Use:

For canapé spreads: Combine with chopped chicken livers; liver paste; pâté de foie gras; with chopped onion or chopped pickle
Add to French dressing; or make into hot vinegar dressing.
As sandwich spread; with jelly or peanut butter.
Sprinkle over baked vegetables with cheese (such as cauliflower, Brussels sprouts, broccoli, corn, peppers or cabbage).
Sprinkle over broiled or baked fish.
Sprinkle over broiled tomatoes.
In stuffed baked potatoes.
Over candied sweet potatoes.
In bean, baked bean and lentil soups.

IRISH STEW WITH DUMPLINGS

2½ cups meat stock or water
1½ pounds cooked lamb, diced
1 teaspoon salt
¼ teaspoon pepper
2 onions, sliced
1 turnip, diced
2 carrots, diced
1 stalk celery, diced
Sprig parsley
2 cups cubed potatoes

Add enough stock to cover meat; season. Add onions, turnip, carrots, celery, parsley and potatoes and cook 35 to 40 minutes. Thicken liquid with flour if necessary and serve stew with dumplings. Serves 6.

DUMPLINGS FOR STEW

2 cups sifted flour
1¼ teaspoons baking powder
¾ teaspoon salt
1 tablespoon butter
Milk (about ⅔ cup)

Sift dry ingredients together. Cut in butter. Add milk to make a soft dough. Turn onto floured board and roll ½ inch thick. Cut into small squares, drop into hot liquid, cover closely and cook 20 minutes. Makes 12.

SHEPHERD'S PIE

1 tablespoon fat
2 cups hot mashed potatoes
2 cups cold lamb, cut into small cubes
1½ cups lamb gravy

Grease a shallow baking dish and spread ½ inch thick with mashed potatoes. Fill with lamb and gravy and garnish top with mashed potatoes in large spoonfuls. Bake in moderate oven (375°F.) about 20 minutes. Serves 4 to 6.

LEFTOVER MEAT AND STOCK

Any small pieces of uncooked meat may be made attractive by broiling on the skewer or preparing as a mixed grill. For any of these there need be only a few pieces of meat with accessories such as a few mushrooms, a few slices of tomato, an onion or two, small cubes of eggplant, turnip or other vegetables, a few slices of bacon or a tiny sausage or two. To cook "en brochette" (arrange them on skewers) dip in melted butter, and broil. Bacon and sausage need no butter.

LEFTOVER MEAT STOCK — Always save bones from cooked meats for soup stock. Smoked meat bones, such as ham, tongue roots and ham hocks can be made into stock for lentil, navy bean or split pea soups.

Bones from broiled steaks, roasts, braised short ribs, veal and lamb chops may also be utilized for soup stock. Place bones in soup kettle in cold water with a cut onion, celery, and carrots; add canned tomatoes, salt, pepper and ¼ teaspoon ginger and heat to boiling. Simmer for 1 hour. Add any leftover gravy to stock.

Use leftover meat stock in sauces, aspics and with vegetables.

LEFTOVER GRAVY — If fat gathers on top, remove before using. Thin the gravy and use instead of meat stock in any of the preceding recipes.

Use instead of milk in scrambled eggs.

Combine with stock in meat sauces.

Combine with leftover cooked meats in meat pies, turnovers, or shortcakes.

CRACKLING BREAD

1½ cups white corn meal
¾ cup sifted flour
½ teaspoon baking soda
2 teaspoons baking powder
¼ teaspoon salt
1 cup sour milk
1 cup cracklings, diced

Mix dry ingredients together. Add milk and stir in cracklings. Form into oblong cakes and place in greased baking pan. Bake in hot oven (400°F.) 30 minutes. Makes 8 to 10 small cakes.

This gorgeous shepherd's pie is dressed up enough for any occasion

LEFTOVER FOWL

JELLIED CHICKEN BOUILLON

1 tablespoon unflavored gelatin
¼ cup cold water
2 cups hot chicken stock
Salt
1 tablespoon chopped parsley

Soften gelatin in water for 5 minutes and dissolve in hot stock. Season with salt and add parsley. Chill. When firm cut into cubes or beat slightly with a fork. Serve in cold bouillon cups. Serves 4.

If the feet were used in making chicken stock, no gelatin need be added.

CHICKEN HASH

1½ cups chopped cooked chicken
1 cup diced boiled potatoes
2 tablespoons fat
1 tablespoon minced parsley
Salt and pepper
½ cup stock or water

Mix chicken and potatoes together. Melt fat, add first mixture, parsley, seasoning and stock and cook until browned. One-fourth cup chopped green pepper may be added. Serves 4.

Golden brown and crispy chicken croquettes never lose their lure for us

CHICKEN CAKES

2 eggs, slightly beaten
1 tablespoon cream
Salt and pepper
1 cup cooked chopped chicken
Bread crumbs, rolled fine
½ cup minced celery
1 cup medium white sauce

Add 1 egg, cream, salt and pepper to chopped chicken. Form into small flat cakes, dip into remaining egg mixed with a little milk and roll in bread crumbs. Fry until well browned. Add celery to white sauce and pour over cakes. Serve on toast and garnish with parsley. Serves 4.

CHICKEN CROQUETTES

1¾ cups ground cooked chicken
¼ teaspoon celery salt
1 teaspoon lemon juice
Few drops onion juice
1 teaspoon chopped parsley
Salt and pepper
1 cup thick white sauce
Fine crumbs
1 egg, beaten

Add chicken, celery salt, lemon juice, onion juice, parsley, salt and pepper to white sauce. Cool, shape, dip into crumbs, then into egg and again into crumbs. Fry in hot deep fat (375°F.) from 2 to 5 minutes. Serves 4.

CHICKEN CORN CAKE

¼ pound mushrooms
1 tablespoon butter, melted
1 tablespoon flour
1 cup chicken stock
Salt and pepper
2 cups diced cooked chicken
Leftover corn bread

Sauté mushrooms in butter. Remove mushrooms, add flour to remaining butter and mix well; add stock and cook until thickened, stirring constantly. Season. Add chicken and mushrooms to sauce. Cut corn bread into 4-inch squares and split. Cover lower halves with some of the chicken mixture. Place on these the top crusts and cover with more of the chicken mixture. Serves 4.

CHICKEN STOCK

Leftover chicken stock may be used:

1. As a base for clear soups and bouillons.
2. In cream soups to enrich flavor.
3. Combined with white sauce for use with chicken.
4. In chicken gravies and sauces.
5. In aspic for jellied soup or salad.

CREAMED CHICKEN

1 tablespoon parsley
2 cups diced cooked chicken
1 cup medium white sauce
1 egg yolk
2 tablespoons milk

Add parsley and chicken to white sauce and heat. Beat egg yolk, adding milk and pour into mixture. Cook for 2 minutes, stirring constantly. Serve in ring or in croustades. Serves 6.
Mushrooms or chopped cooked eggs, chopped pimientos and olives may be added.

SCALLOPED CHICKEN

2 cups chicken broth
2 tablespoons flour
2 tablespoons chicken fat
Salt and pepper
Bread crumbs
2 cups diced cooked chicken
2 cups sliced cooked potatoes

Thicken broth with a paste made of flour and fat and season with salt and pepper. Fill baking dish with alternate layers of bread crumbs, chicken and potatoes. Cover top with crumbs. Add gravy and a few bits of butter and bake in moderate oven (350° F.) 30 minutes. Serves 5.

BROWNED CHICKEN HASH

1½ cups chopped cooked chicken
1 cup diced boiled potatoes
1 tablespoon chopped parsley
½ teaspoon salt
¼ cup chopped green pepper
½ cup stock or water
2 tablespoons fat

Combine chicken, potatoes, parsley, salt, green pepper and stock. Melt fat in a skillet, spread chicken mixture evenly over the bottom and cook slowly until browned on bottom. Fold over as for omelet, serve on hot platter and garnish with parsley. Serves 4.

Creamed chicken takes on a new glamour when it appears in a noodle or rice ring

CHICKEN MOUSSE

2 cups ground cooked chicken
½ cup mayonnaise
2 tablespoons lemon juice
¾ teaspoon ground celery seed
¾ cup heavy cream, whipped
Salt and pepper
1½ tablespoons unflavored gelatin
½ cup cold chicken stock
Lettuce
Radish roses

Blend chicken, mayonnaise, lemon juice and celery seed; fold in the whipped cream and season. Soften gelatin in chicken stock for 5 minutes, dissolve over hot water and cool. Fold into chicken mixture. Pour into a ring mold and chill until firm. Unmold, fill center with tiny lettuce cups and garnish with radish roses. Serves 4 to 6.

FROZEN CHICKEN SALAD

1½ cups diced cooked chicken
¾ cup drained crushed pineapple
½ cup chopped pecans
1 cup heavy cream, whipped
1 cup mayonnaise

Toss chicken, pineapple and nuts together. Fold cream into mayonnaise, add to chicken mixture and freeze from 2 to 3 hours, or until firm. Serve 6.

MOCK TERRAPIN STEW

2 tablespoons flour
½ cup melted fat
1 pint scalded milk
Salt and pepper
6 egg yolks
3 cups diced cooked chicken
½ cup sherry

Blend flour with fat and add milk. Cook until slightly thickened, stirring constantly. Season. Cover and keep hot. Just before serving remove from heat, add slowly to beaten egg yolks, stirring constantly. Add diced chicken and wine and serve at once. Serves 6.

HOT CHICKEN SANDWICHES

½ cup stock
¼ cup evaporated milk
1 tablespoon flour
1 tablespoon butter
1 teaspoon onion juice
¼ teaspoon salt
1 cup minced cooked chicken
Thin slices toasted bread

Make a sauce of stock, milk, flour and butter. Add next 3 ingredients and heat thoroughly. Place on slices of toast and serve on a hot platter. Serves 2.

Glistening stuffed onions on a favorite chop plate will intrigue your family and guests

BAKED STUFFED ONIONS

6 large onions
¾ cup soft bread crumbs
¾ cup chopped cooked chicken
¾ cup thin white sauce
1 egg yolk
Salt and pepper
½ cup buttered cracker crumbs

Remove skins from onions and boil in salted water, uncovered, for 10 minutes. Drain and turn upside down to cool. Remove centers of onions, leaving a shell sufficiently thick to retain shape. Chop onion which was removed from center and combine with remaining ingredients except buttered cracker crumbs. Stuff onion shells with mixture, sprinkle with cracker crumbs, and bake in moderate oven (350°F.) until onions are tender—about 40 minutes. Serves 6.

TAMALE PIE

1 cup corn meal
4 cups water
1 teaspoon salt
1 medium onion
1 green or chili pepper
3 tablespoons olive oil
2½ cups cooked tomatoes
2 cups ground cooked fowl
1 teaspoon salt
Dash cayenne or chili powder

Cook corn meal, water and salt in top of double boiler 45 minutes. Chop onion and pepper and fry in hot oil. Add tomatoes, meat, salt and cayenne or chili and cook until thickened. Line a greased baking dish with half the mush, pour in meat mixture, cover with remaining mush and bake in moderately hot oven (375°F.) about 30 minutes or until top is lightly browned. Serves 6 to 8.

LEFTOVER FOWL

Cut cooked chicken into large pieces and reheat in leftover gravy. Cover split hot baking powder biscuits with the chicken and replace top of biscuits as for shortcake.

Arrange alternate layers of sliced chicken or turkey in buttered casserole with slices of cold stuffing. Pour gravy over this and top with reheated creamy mashed potatoes. Brush with butter and bake in moderate oven (350°F.) about 20 minutes or until potatoes are browned.

Season minced chicken or turkey with curry powder, combine with turkey gravy and fill bread croustades with mixture.

Sauté slices of chicken or turkey in butter; add 1 cup currant jelly and stir until melted. Serve on boiled rice in center of platter.

Reheat slices of roast duck in gravy; add sliced ripe or green olives and arrange on slices of fried corn-meal mush.

Slice cold turkey stuffing and fry; cover the slices with scrambled eggs.

SOUP FROM CHICKEN OR TURKEY BONES

Break the cooked bones and cover with cold water in soup kettle. Add celery, carrots, onion and a little salt; cover, and simmer for 2 hours. Strain and add 1 cup chicken or turkey meat, diced, for every quart of stock.

SOUP FROM CHICKEN FEET

Singe the feet, wash well and drop into scalding water for 10 minutes. Skin; break and cover with cold water in a kettle; season and cook until they fall apart. Strain and use as chicken stock.

CHICKEN IN RAMEKINS
FOR A SIMPLE LUNCHEON

ROSY SHRIMP AND FRESH GREEN BEANS
YOUR LEFTOVER DISH IS NOT WHAT IT SEEMS

LEFTOVER FISH

FISH CAKES

1 cup flaked cooked fish
1 teaspoon minced onion
1 teaspoon lemon juice
¼ teaspoon salt
Pepper
1 egg, slightly beaten
1 cup cold mashed potatoes
2 tablespoons flour
¼ cup fat

Combine fish, onion, lemon juice, seasonings, egg and potatoes. Form into cakes, coat with flour and sauté in hot fat. Serves 4.

FISH IN RAMEKINS

1 cup leftover fish
8 mussels or clams
½ cup bread crumbs
⅔ cup milk
1 clove garlic
1 teaspoon chopped parsley
1 onion, chopped
Salt and pepper
3 tablespoons fat
Buttered crumbs

Chop fish and mussels or clams. Add crumbs (soaked in 2 tablespoons of milk), garlic, parsley, onion, salt and pepper. Cook in fat several minutes. Stir in remaining milk and fill small ramekins or scallop shells. Cover with buttered crumbs and bake in moderate oven (350°F.) about 15 minutes. Serves 5.

SOUTHERN EGG-PLANT

1 large onion, sliced fine
3 tablespoons fat
1 large eggplant
1 cup uncooked rice
1 cup cooked shrimp
Salt and pepper

Sauté onion in melted fat. Pare eggplant; cut into cubes and combine with remaining ingredients. Steam in top of double boiler 30 to 35 minutes or until rice is tender. Pile on platter and garnish with parsley. Serves 6.

The pastry cook of your family will have a good time making these savory salmon rolls

SALMON ROLLS

1 recipe baking powder biscuits
1½ cups flaked salmon
1 small onion, chopped
1 green pepper, chopped
½ teaspoon salt

Roll biscuit dough to ¼-inch thickness on floured board. Combine salmon, onion, green pepper and salt; moisten slightly with salmon liquid, mix well and spread mixture on dough. Roll as for jelly roll and slice 1½ inches thick. Bake in greased pan in hot oven (400°F.) ½ hour. Serves 6.

FISH PUFF

1 cup cooked fish
1 cup mashed potatoes
½ cup milk
Salt and pepper
2 eggs

Mix cooked fish with mashed potatoes, milk, salt and pepper. Stir in 1 egg, well beaten. Turn into mold and heat in moderate oven (350°F.). Beat white of remaining egg stiff and fold the beaten yolk seasoned with salt and pepper into it; heap this over the fish and brown. Serves 5.

FISH FRITTERS

1 pound cooked fish
3 eggs, separated
3 tablespoons flour
Salt and pepper
⅛ teaspoon minced garlic
1 tablespoon minced parsley

Mash fish. Beat egg yolks until light and thick, add flour, salt, pepper, garlic, parsley and fish. Add whites of eggs beaten to a froth. Drop by tablespoons into hot deep fat (360°F. to 370°F.) and fry until brown. Serves 4.

A loaf pan does just as well for the fish mold piquante

FISH MOLD PIQUANTE

½ tablespoon unflavored gelatin
¼ cup cold water
1½ teaspoons salt
1½ teaspoons mustard
Dash cayenne
2 egg yolks, slightly beaten
¾ cup milk
1½ tablespoons melted butter
4 tablespoons lemon juice
1 cup flaked salmon
Lettuce

Soften gelatin in cold water 5 minutes. Combine seasonings, egg yolks and milk in top of double boiler, and cook over hot water 6 to 8 minutes or until thickened, stirring constantly. Add butter, lemon juice and gelatin, stirring until gelatin is dissolved. Fold in salmon. Turn into fish mold; chill until firm. Unmold on bed of crisp lettuce and serve with cucumber cream dressing. Serves 4.

FISH STOCK

The seasoned stock in which any fish or sea food is boiled should be used for Court Bouillon, for fish jelly or molds, and other fish dishes. It may be used instead of milk or water in any recipe calling for the former. Besides the fine flavor, this stock is high in sea minerals and should not be discarded. If fish is fried or baked the heads and bones may be used in Court Bouillon.

COURT BOUILLON

½ cup chopped carrots
1½ cups chopped onion
½ cup chopped celery
3 sprigs parsley
½ clove garlic, crushed
2 tablespoons butter
4 peppercorns
2 whole cloves
1 bay leaf
2 teaspoons salt
¼ cup vinegar
¼ teaspoon ground ginger
3 quarts water
2 pounds fish heads and trimmings

Sauté first 5 ingredients in butter 4 minutes; combine with remaining ingredients in soup kettle, cover and heat to boiling; simmer 5 minutes. Makes 3 quarts.

Use court bouillon as base for fish sauces, in fish soups, bisques or chowders. In cream soup use stock for part of milk.

KEDGEREE

2 cups cooked rice
2 cups flaked cooked fish
4 hard-cooked eggs, chopped
2 tablespoons minced parsley
½ cup cream or evaporated milk
1 teaspoon salt
⅛ teaspoon pepper

Combine all ingredients and reheat in top of a double boiler. Serve at once. Serves 6.

TUNA TURNOVERS

3 tablespoons fat
3 tablespoons flour
1 cup milk
¾ teaspoon salt
1 teaspoon Worcestershire sauce
1 cup flaked tuna
2 hard-cooked eggs, chopped
Pastry

Melt fat, blend in flour, add milk, and cook until thickened, stirring constantly. Add remaining ingredients, except pastry; mix well. Roll out pastry, cut into 3-inch squares, place a teaspoon of filling on each square, fold over to form a triangle. Press edges together, cut a gash in top, and bake in hot oven (400°F.) about 20 minutes. Makes 12.

SHRIMP AND WAX BEAN CURRY

2½ cups cooked wax beans
1 small onion, minced
1 tablespoon fat
1 tablespoon flour
1 teaspoon curry powder
½ teaspoon salt
⅛ teaspoon pepper
1 cup cooked shrimp

Drain beans, reserving liquor. Brown onion in fat, blend in flour, curry powder, salt and pepper. Add bean liquor slowly, cook until slightly thickened, stirring constantly. Add beans and shrimp, mix well and cook 3 minutes. Garnish with hard-cooked eggs. Serves 6.

GREEN BEANS WITH BACON

½ cup lean bacon, diced
2 cups cooked green beans
½ cup sugar
½ cup vinegar
Salt and pepper

Fry bacon until crisp and add remaining ingredients. Cook slowly for about 8 minutes. Serves 6.

TOMATOES STUFFED WITH BEANS

6 tomatoes
2½ cups cooked Mexican beans
3 slices broiled bacon

Scoop out centers of tomatoes. Fill with beans and bake in moderate oven (350°F.) until beans are heated and tomato skins are slightly wrinkled. Top each with half-slice bacon. Serves 6.

CARROT CROQUETTES

2 cups puréed cooked carrots
1 tablespoon fat, melted
1 egg yolk, beaten
½ teaspoon salt
Dash nutmeg
Fine bread crumbs
1 bunch parsley

Combine carrot purée with fat, egg yolk, salt and nutmeg. Shape into carrot-shaped pyramids; roll in crumbs and chill for 2 hours. Fry in hot deep fat (375°-380°F.) for 3 to 6 minutes or until brown. Drain on absorbent paper. Arrange croquettes radiating from the center of a round platter, with parsley sprigs at the wide end to resemble carrot tops. Any leftover meat, fish, chicken or vegetables may be made into croquettes and decorated in the same manner. Serves 6.

Served with green beans these carrot croquettes with parsley tops are very nearly real

CARROTS AND PEAS

2 cups cubed cooked carrots
1 cup cooked peas
3 tablespoons butter
Salt
Pepper

Combine carrots and peas, heat and serve with melted butter. Season with salt and pepper. Serves 4.

WITH MINT — Combine carrots and peas as directed above, add ½ cup mint leaves and a little boiling water and boil for 5 minutes. Drain, add salt, pepper and butter and sprinkle with sugar. Serve with a garnish of fresh mint leaves.

GOLDEN MOUNTAIN

2 cups cooked mashed carrots
2 eggs, beaten slightly
¼ cup evaporated milk
1 teaspoon sugar
½ teaspoon salt

Combine ingredients and mix thoroughly. Place mixture in greased mold, set in pan of hot water and bake in moderate oven (350°F.) 45 minutes or until a knife inserted in the center comes out clean. Serves 4 to 6.

CORN CAKES

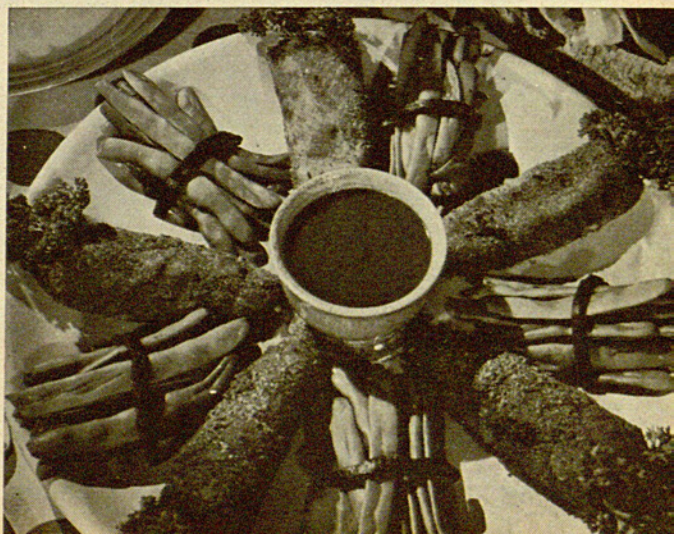
1 cup cooked corn, crushed
½ cup milk
2 teaspoons sugar
2 eggs, well beaten
¾ cup sifted flour
1 teaspoon baking powder
¼ teaspoon salt

Combine corn, milk, sugar and eggs. Sift flour with baking powder and salt. Combine mixtures. Fill greased muffin pans ⅔ full and bake in moderate oven (350°F.) 15 to 20 minutes or until browned. Makes 8 cakes.

BAKED BEAN CROQUETTES

2 cups baked beans
1 minced onion
1 teaspoon salt
¼ teaspoon pepper
1 egg, beaten
2 tablespoons water
Cracker crumbs, sifted

Mash beans with a fork, add onion, salt and pepper and shape into croquettes. Mix egg and water. Roll croquettes in crumbs, then in egg, in crumbs again and fry in deep fat (375°F.) until browned. Drain. Serves 4.



CORN OYSTERS

2 cups corn pulp
2 eggs, separated
2 tablespoons flour
½ teaspoon salt
¼ teaspoon pepper

To corn pulp, add beaten egg yolks, flour and seasoning. Add stiffly beaten egg whites and blend. Drop by teaspoons onto hot greased frying pan and brown. Serves 6.

SUCCOTASH

2 cups cooked corn
2 cups cooked Lima beans, fresh or dried
½ teaspoon salt
Dash pepper
2 tablespoons butter
½ cup milk

Combine corn and beans. Add seasonings, butter and milk and heat slowly. Serves 6.

1. Omit milk and increase butter to 4 tablespoons.
2. Add 2 tablespoons minced green pepper.
3. Add 4 tablespoons chopped pimiento.

The spinach or Swiss chard ring is luscious, piled high with a creamed filling

BAKED CORN AND TOMATOES

1½ cups cooked corn
1½ cups cooked tomatoes
1 teaspoon salt
Dash pepper
½ teaspoon sugar
¾ cup bread crumbs
2 tablespoons fat

Mix corn and tomatoes with seasonings and pour into greased baking dish. Spread with crumbs, dot with fat and bake in moderate oven (350°F.) ½ hour. Serves 5.

SPANISH LIMAS

1 onion, chopped
1 green pepper, chopped
2 tablespoons fat
2 cups strained cooked tomatoes
2 cups cooked dried Lima beans
½ teaspoon salt
¼ teaspoon pepper
1 teaspoon Worcestershire sauce
1 cup grated American cheese

Sauté onion and pepper in fat. Add tomatoes and simmer 10 minutes. Add beans and seasonings and cook 20 minutes. Place beans and cheese in a greased casserole and bake at 350°F. 20 minutes. Serves 6.

STUFFED ENDIVE

Cottage cheese
Salt and pepper
Chives, chopped
French endive
Stuffed olives
French dressing

Season cottage cheese with salt, pepper and chives. Fill crisp stalks of endive with cottage cheese. Arrange in petal fashion on a round chop plate and fill center with stuffed olives. Serve with French dressing.

MACEDOINE OF VEGETABLES

2 cups mixed cooked vegetables
1 teaspoon beef extract or ½ cup stock
1 teaspoon sugar
½ cup water
Salt and pepper
2 tablespoons butter

Combine ingredients and cook 8 to 10 minutes. Serves 3.

SPINACH OR SWISS CHARD RING

2 tablespoons butter
2 tablespoons flour
½ cup milk
3 eggs, separated
1¾ cups cooked chopped spinach or Swiss chard
½ teaspoon salt
⅛ teaspoon pepper
½ teaspoon grated onion

Melt butter, blend in flour, add milk and cook until thickened, stirring constantly. Add slowly to beaten egg yolks. Add spinach, salt, pepper and onion. Cook for 1 minute, then fold in stiffly beaten egg whites. Pour into greased ring mold, place in pan of hot water and bake in moderate oven (350°F.) until firm, about 30 minutes. Unmold and fill center with creamed fish or vegetables. Serves 6.

PEA-POD SOUP

Pods from 2 quarts peas
1 onion, diced
1 teaspoon salt
1 teaspoon pepper
1 teaspoon sugar
Dash nutmeg
2 cups milk
3 tablespoons butter
3 tablespoons flour

Wash pea pods and cut into pieces; cover with water and boil with onion for 1½ hours. Purée mixture, add seasonings, sugar, nutmeg and hot milk. Heat to boiling and thicken with butter and flour mixture. Serves 4.

POTATO PUFFS

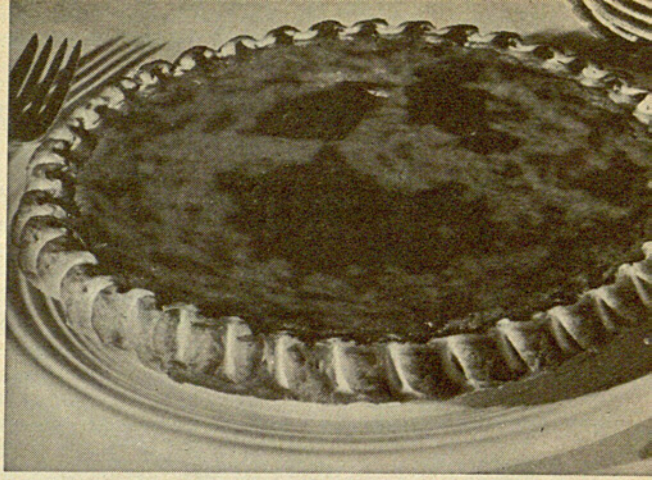
2 cups mashed potatoes (without milk)
Salt and pepper
2 eggs, beaten

Mix seasoned mashed potatoes and eggs. Drop mixture from a spoon into hot deep fat (375°F.), fry until brown, about 2 minutes and drain on brown paper. Serve with a garnish of parsley. Serves 5.

VEGETABLE CROQUETTES

2 cups mashed, cooked vegetables
2¾ cups cracker or bread crumbs
Salt, pepper, nutmeg, chopped parsley
1 egg, beaten
2 tablespoons melted butter

Mix vegetables with 2 cups crumbs, season with salt, pepper, nutmeg and chopped parsley. Add egg and butter (and milk if mixture is dry). Form into cone-shaped croquettes. Roll in remaining cracker crumbs and fry in hot deep fat (375°F.) until browned. Serve hot with thick white sauce, garnished with chopped parsley. Serves 4.



Here's a sweet potato pie that melts in your mouth

POTATO SOUFFLE

2 cups hot mashed potatoes
2 tablespoons butter
2 eggs, separated
1 cup milk

Combine potatoes, butter, egg yolks beaten until light, and milk. Fold in stiffly beaten egg whites. Mix lightly and pile mixture in greased baking dish. Place in pan of hot water and bake in moderately slow oven (325°F.) 20 to 30 minutes. Serves 4.

SWEET POTATO CASSEROLE

6 cooked sweet potatoes, sliced
½ cup brown sugar
5 tablespoons butter
2 medium oranges
½ cup orange juice
¼ cup strained honey
¼ cup fine bread crumbs

Arrange layer of potatoes in greased casserole, sprinkle with 3 tablespoons brown sugar, dot with 2 tablespoons butter and cover with a layer of thinly sliced, unpeeled oranges. Repeat layers. Over all, pour orange juice mixed with honey. Combine crumbs with remaining brown sugar and butter and sprinkle over top. Cover casserole and bake in moderate oven (350°F.) 30 to 40 minutes, removing cover last 15 minutes. Serves 6.

SWEET POTATO PIE

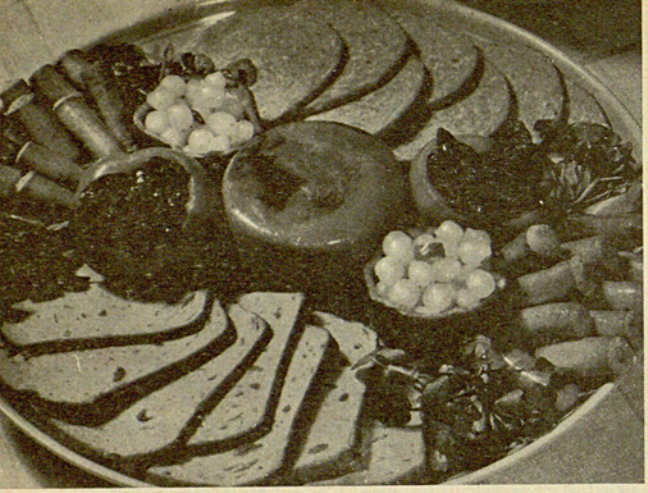
4 tablespoons butter
½ cup sugar
3 tablespoons lemon juice
1 tablespoon grated lemon rind
3 eggs, separated
¼ teaspoon cinnamon
2 cups mashed sweet potatoes
1 cup top milk
1 unbaked pastry shell

Cream butter until soft, add sugar gradually and continue to cream until sugar is well blended. Add lemon juice and rind. Add beaten egg yolks, cinnamon, potatoes and milk. Mix thoroughly and fold in stiffly beaten egg whites. Pour into pastry-lined pie plate. Bake in hot oven (425°F.) 10 minutes, then lower temperature to moderate (350°F.) and continue baking for about 40 minutes longer or until a knife inserted in the center comes out clean. Makes 1 (9-inch) pie.

DUTCH LETTUCE

1 pound leaf lettuce
2 cold boiled potatoes, diced
3 thick slices bacon
½ cup vinegar
2 hard-cooked eggs, sliced

Shred lettuce and mix lightly with potatoes. Cut bacon into squares; fry and sprinkle over lettuce. Mix vinegar with bacon fat and pour over salad. Garnish with eggs. Serves 6.



SWEET POTATO WAFFLES

¾ cup sifted flour
2 teaspoons baking powder
¼ teaspoon salt
1 tablespoon sugar
1 teaspoon nutmeg
1 egg, separated
1 cup milk
1 cup mashed sweet potato
4 tablespoons fat, melted

Sift flour, baking powder, salt, sugar and nutmeg together. Combine with beaten egg yolk and milk and beat until smooth. Add sweet potato and fat and continue beating. Fold in stiffly beaten egg white. Bake in heated waffle iron until brown. Sprinkle with sugar and cinnamon and serve with roast duck or turkey. Serves 4.

VEGETABLE PUFFS

1 cup leftover mashed potatoes
2 eggs, beaten
3 tablespoons milk
1 teaspoon baking powder
1 cup grated fresh corn or canned whole kernel
½ cup sifted flour
1 tablespoon chopped parsley
1 teaspoon salt

Mix all ingredients together thoroughly. Drop by teaspoons into hot deep fat (350°F.) and cook until brown. Drain on absorbent paper. Makes about 8 puffs.

Try serving your relishes in small vegetable cups on the platter of cold cuts

VEGETABLE STOCK

1. The juices from canned or cooked vegetables, with the water in which they are cooked, are rich in vitamins and minerals and should always be saved. Keep in a jar in the refrigerator (any or all combinations are good) and use as a base for vegetable soup, or in combination with meat stock for meat soups. Cook the soupbone in water as usual and add the vegetable stock at the last to preserve the vitamins.

STEAMED CHOCOLATE PUDDING

2 cups sifted flour
4½ teaspoons baking powder
¼ teaspoon salt
1 cup corn sirup
½ cup water
½ cup hot mashed potatoes
1 egg, beaten
2½ ounces (squares) chocolate
3 tablespoons shortening, melted

Mix and sift flour, baking powder and salt together. Mix sirup with water and add to flour mixture. Stir in potatoes and egg. Add chocolate, melted over hot water, and shortening. Mix well, pour into greased individual molds and steam for 2 hours. Serve with any desired sauce. Serves 5.

SALAD CONTAINERS AND FILLERS FROM LEFTOVERS

ARTICHOKES — Remove outside leaves from cooked artichokes. Spread center leaves and remove chokes. Cut stems straight so that artichokes will stand upright. Fill centers with mixture of sliced beans, carrots, asparagus tips or peas marinated in French dressing. Serve with mayonnaise between artichoke leaves.

Other Fillings —
Highly seasoned coleslaw.
Chopped hard-cooked egg, minced onion and chopped beet centers.
Chopped peanuts, celery and chopped beet centers.
Chopped dill pickle and beet centers, covered with grated sharp cheese.
Chopped celery, green beans flavored with horse-radish.

BEET SAUCERS—Cut thick slices from cooked or pickled beets and hollow out to hold a small serving of salad. If slices are small 2 or 3 may be used for each serving.

CUCUMBER CUPS — Peel or score large cucumbers. Cut into 2-inch lengths and remove centers. Place in salted ice water for 1 hour or until needed. Drain; fill with any of the artichoke fillings or with one of the following:
1. Shrimp or crab flakes with lemon juice or mayonnaise or marinated in French dressing.
2. Minced green pepper, celery and uncooked carrots with French dressing.
3. Chicken or veal salad.

CUCUMBER BOATS—Cut a slice from 1 side of small cucumbers, hollow out in boat shape. Marinate in French dressing and chill. Fill with fish or sea food salad, or other suitable mixtures.

CURDS AND CREAM

1 quart sour milk
Nutmeg
Heavy sweet cream
Sugar

Pour sour milk into a crock or bowl; keep at room temperature until it becomes clabbered. Pour slowly into a curd press until press is full. Place press in pan and let drain overnight. Turn onto a flat dish, grate nutmeg over the top and serve with heavy sweet cream, more grated nutmeg and sugar. Makes 1 cup cheese.

Honey may be used in place of sugar.

A colander lined with a double thickness of cheesecloth may be used in place of the curd press.

COTTAGE CHEESE

1 quart sour milk
1 quart warm water
Sweet or sour cream
Salt and pepper

Pour sour milk (heated to lukewarm) into a cheesecloth bag. Pour warm water over, and after this has drained through, repeat twice. Tie bag and hang until it ceases to drip. Turn cheese out and season. Serve with sweet or sour cream, grated onion, chopped green onion tops or chives, or caraway seeds. Serves 4.

BEAN SOUP

1 cup navy beans
3 quarts water
Salt and pepper
1 small onion, grated
1 cup thick sour cream

Soak beans overnight in water and boil until they have consistency of thick cream and have cooked down to 3 pints. Add salt, pepper and onion. Heat to boiling and add sour cream. Serves 7.

SOUR MILK SOUP

3 tablespoons sour cream
5 cups milk
1 teaspoon sugar
⅛ teaspoon ginger

Spread ½ tablespoon cream over the bottom of each small glass or earthenware bowl. Set in warm place and fill with milk. Cover with paper or cheesecloth. When milk has soured, chill thoroughly and serve very cold, sprinkled generously with sugar and a little ginger. Serves 6.

CHEESE BLINTZES

2 eggs
½ teaspoon salt
1 cup water
1 cup sifted flour
Oil
½ pound cottage cheese
2 tablespoons butter
Sour cream

Beat 1 egg until light; add salt, water and flour and beat until batter is smooth. Heat a small frying pan and grease well with oil. Pour in 2 tablespoons of batter and fry over low heat on 1 side only. Spread a clean white cloth on table and remove each pancake to the cloth with uncooked side uppermost. Cool.

Make a filling by combining remaining egg with cottage cheese and butter. Spread a little on each pancake and roll, tucking in edges to retain the filling. Sauté in hot oil and serve at once with sour cream. Serves 4.

SPICED CRUMB PUDDING

1 cup dry bread crumbs
1 cup sour milk
¼ cup shortening
1 cup brown sugar
2 tablespoons molasses
½ cup sifted flour
½ teaspoon cloves
½ teaspoon cinnamon
1 teaspoon baking soda
¾ cup raisins

Soak crumbs in sour milk for ½ hour. Cream shortening and sugar together until fluffy, add molasses and beat well. Sift flour with spices and soda and add to creamed mixture. Add raisins and crumbs and beat thoroughly. Bake in a buttered baking ring in slow oven (300°F.) 45 minutes. Serve hot or cold with any pudding sauce. Serves 8.

A bowl that fits the center of your pudding ring mold is just the thing for sauce

SOUR MILK GRIDDLE CAKES

1½ cups sifted flour
1 teaspoon baking soda
½ teaspoon salt
1 tablespoon sugar
2 eggs
1 cup sour milk
1 tablespoon melted butter

Sift dry ingredients together. Beat eggs, add sour milk and butter, and add to dry ingredients gradually, beating until smooth. Drop from spoon onto hot greased griddle and brown on both sides. Makes 18 griddlecakes.

FLAPJACKS

2 cups sifted flour
1½ teaspoons baking soda
½ teaspoon salt
1 tablespoon sugar
2 eggs
2 cups sour milk
1½ tablespoons melted butter

Sift flour, soda, salt and sugar together. Beat eggs until light, add milk, then add gradually to flour mixture. Beat until smooth and free from lumps and add melted butter. Pour batter into a pitcher. Heat and grease a griddle. Pour in enough batter to make a cake about 5 inches in diameter. Cook until brown underneath, turn and brown on other side. Makes 24 flapjacks.

CRISP CORN BREAD

2 cups corn meal
1 teaspoon salt
1 teaspoon baking soda
1 tablespoon shortening, melted
2 cups sour milk

Mix corn meal, salt and soda together, add shortening and sour milk and mix well. Pour to a depth of not over ¾ inch in a greased shallow pan. Bake in moderate oven (375°F.) without browning. When it begins to shrink from the sides of pan, remove from oven, brush top with melted butter and return to hot oven (425°F.) to brown. Repeat twice in order to get brown crisp crust. Serves 6.

MAPLE SIRUP GINGERBREAD

1 cup maple sirup
1 cup sour cream
1 egg, beaten
2⅓ cups sifted flour
1¼ teaspoons baking soda
1½ teaspoons ginger
½ teaspoon salt
4 tablespoons melted shortening

Blend maple sirup, cream and egg together. Sift dry ingredients and stir into liquid, beating well. Add shortening and beat thoroughly. Pour into a greased oblong cake pan and bake in moderate oven (350°F.) 30 to 40 minutes. Serves 8 to 10.

RYE PANCAKES

1 cup rye flour
1 cup sifted white flour
1 egg, beaten
6 tablespoons molasses
1 cup sour milk
1 teaspoon baking soda

Mix rye and white flour together, combine egg, molasses and sour milk in which soda has been dissolved. Mix with dry ingredients to form a stiff batter. Drop by teaspoons into hot deep fat (360° F.) and fry until brown. Serve with maple sirup. Makes 24.

SOUR MILK BISCUITS

2 cups sifted flour
½ teaspoon salt
½ teaspoon baking soda
1 teaspoon baking powder
4 tablespoons shortening
1 cup thick sour milk

Mix and sift dry ingredients together thoroughly. Cut in shortening until the texture of cornmeal. Add milk and mix. Knead lightly and quickly on lightly floured board. Roll out to ½-inch thickness, cut with floured cutter and bake in hot oven (450°F.) 12 to 15 minutes or until browned. Makes 12 to 15 biscuits.

ORANGE LACTO

2½ cups sugar
1¼ quarts sour milk
1 cup orange juice
⅓ cup lemon juice
1 egg, separated

Dissolve sugar in milk, add fruit juices and strain through a fine sieve. Add beaten egg yolk and fold in stiffly beaten egg white. Freeze by freezer method, using 1 part salt to 3 parts ice. Serves 10.

If you like, frost and decorate your gingerbread, then cut into squares

CORN-MEAL SOUR MILK WAFFLES

2 cups corn meal
3 cups water
2 teaspoons salt
2 tablespoons butter
4 eggs
2 cups sifted flour
1 teaspoon baking soda
1 cup sweet milk
Sour milk (about 1¼ cups)

Cook corn meal, water, salt and butter in top of double boiler for 10 minutes, stirring frequently. Cool. Beat eggs until light and add to mush. Sift flour with soda and add alternately with sweet milk. Add enough sour milk to make a thin batter. Bake in hot waffle iron until brown. Makes 12 waffles.

DATE-FILLED OATMEAL COOKIES

1 pound pitted dates
1 cup white sugar
2 cups hot water
1 cup shortening
1 cup brown sugar
¼ cup sour milk
2 cups oatmeal
½ teaspoon baking soda
1 teaspoon salt
Enough flour to roll

Combine first 3 ingredients and cook together until thick. Cool. Cream shortening, add sugar and remaining ingredients, adding flour last. Roll mixture thin and cut half the cookies with round cutter. Cut remainder with doughnut cutter. Bake in moderate oven (350°F.) 15 minutes. Place together with 1 spoonful of date mixture on the round cookie and top with the cookie with the hole in it. If put together just before serving they will remain crisp. Makes 2 dozen cookies.

Use figs or raisins for dates, or combine all 3 with nut meats. Or use jelly, jam or marmalade.

MOLASSES COOKIES

¾ cup melted shortening
1 cup molasses
1 cup brown sugar
1 cup thick sour milk
6 cups sifted flour
½ teaspoon salt
2 teaspoons ginger
4 teaspoons baking soda
1 tablespoon lemon extract

Mix melted shortening, molasses and sugar until smooth. Add sour milk, then flour sifted with salt, ginger and soda. Add lemon extract. Mix to a smooth stiff dough and chill until firm. Roll out on a lightly floured surface to a thickness of ⅓ inch. Cut into crescents or other shapes. Place on greased baking sheet and bake in a moderate oven (350°F.) 8 to 10 minutes. Roll thin for crisp cookies. Makes 150 cookies.

PRUNE NUT BREAD

1 tablespoon shortening
1 cup sugar
1 egg, beaten
½ cup prune juice
1 cup sour milk
2 cups whole-wheat flour
1 cup sifted white flour
4 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
2 cups chopped, pitted, cooked prunes
1 cup chopped walnuts

Cream shortening with sugar. Add egg and blend well. Combine prune juice and sour milk; add alternately with whole-wheat flour to first mixture. Sift white flour, baking powder, soda and salt together 3 times. Add with prunes and walnuts to first mixture and beat thoroughly. Pour into greased loaf pan and bake in moderate oven (350°F.) 1 hour. Makes 2 small loaves.

SOUR CREAM SPICE COOKIES

⅓ cup shortening
2 cups brown sugar
2 eggs, beaten
1 teaspoon vanilla
3 cups sifted cake flour
1 teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon nutmeg
½ teaspoon salt
⅔ cup thick sour cream

Cream shortening and sugar until fluffy. Add eggs and vanilla and mix well. Sift dry ingredients together and add alternately with sour cream to creamed mixture. Mix well. Drop from teaspoon onto a greased baking sheet and bake in moderate oven (350°F.) about 12 minutes. Makes about 3½ dozen cookies.

Properly used leftovers keep the cookie jar full

Scoop out spice puffs and fill with fruit garnished with whipped cream

SPICED PUFFS

⅓ cup shortening
1 cup brown sugar
1 egg, beaten
1 teaspoon vanilla
2 cups sifted flour
1 teaspoon baking soda
1½ teaspoons cinnamon
½ teaspoon cloves
¼ teaspoon nutmeg
⅛ teaspoon salt
1 cup sour milk

Cream shortening, add sugar, and cream until fluffy. Add egg and vanilla and beat. Sift flour, soda, spices and salt together 3 times. Add dry ingredients alternately with milk to the creamed mixture, blending after each addition. Half fill greased muffin pans with batter and bake in moderate oven (350°F.) 15 minutes. Makes 16 puffs.

OLD LADY CAKE

¼ cup butter or other shortening
1 cup brown sugar
1 egg, well beaten
2 cups sifted cake flour
1½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon nutmeg
½ teaspoon allspice
½ teaspoon ground cloves
½ teaspoon cinnamon
¼ teaspoon salt
1 cup sour milk

Cream butter and sugar together. Add egg and beat thoroughly. Sift flour, baking powder, soda, nutmeg, all-spice, cloves, cinnamon, and salt together 3 times. Add dry ingredients and milk alternately to creamed mixture. Bake in a greased tube pan in a moderate oven (350°F.) for 45-60 minutes. Makes 1 (9-inch) cake.

STRAWBERRY JAM CUPCAKES

1 cup sugar
½ cup shortening
2 eggs, beaten
2 cups sifted cake flour
½ teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon baking soda
½ cup sour milk
1 cup strawberry jam

Cream sugar with shortening until fluffy, add eggs and blend. Sift flour, salt, spices and soda together and add alternately with milk to creamed mixture. Fold in jam and bake in greased muffin pans in moderate oven (375°F.) 20 to 25 minutes. Remove from pans and frost with any favorite frosting. Makes 20 cupcakes.

SOUR CREAM BISCUITS

2 cups sifted flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1 cup thick sour cream

Sift dry ingredients together. Gradually work into the cream, making a soft dough, and roll out ½ inch thick. Cut with a large biscuit cutter, place on a greased pan and bake in hot oven (400° F.) about 12 to 15 minutes. Serve hot with maple syrup, preserves or honey. The same recipe may be used for shortcakes or as a pastry for meat pies. Makes 1½ (2-inch) biscuits.

BRAN MUFFINS

2 eggs
½ cup sugar
¼ cup molasses
1½ cups sour milk
2½ tablespoons shortening, melted
1½ cups sifted flour
1 teaspoon salt
1½ teaspoons baking soda
2½ cups bran
½ cup chopped raisins, dates, prunes or figs

Beat eggs, add sugar, molasses, sour milk and shortening. Sift flour with salt and baking soda; add bran and raisins or other fruit, then the liquid mixture, mixing only enough to moisten all the flour. Fill greased muffin pans ⅔ full and bake in hot oven (400°F.) 25 minutes. Makes 1½ dozen muffins.

SOUR CREAM CAKE

2 eggs, separated
1 cup sugar
1 cup sour cream
1½ cups sifted cake flour
1 teaspoon baking soda
1 teaspoon baking powder
¼ teaspoon salt
½ teaspoon nutmeg
½ teaspoon cinnamon
½ cup chopped nut meats
1 cup raisins

Beat egg yolks, add sugar and sour cream and blend. Sift flour, soda, baking powder, salt, nutmeg and cinnamon together. Add with nuts and raisins to first mixture, stirring only enough to moisten all the flour. Fold in stiffly beaten egg whites. Pour into greased loaf pan. Bake in moderate oven (350°F.) 35 to 45 minutes. When cool, cover with any icing. Makes 1 (8x8 inch) cake.

Omit spices, nuts and raisins; bake in loaf pan; sprinkle with confectioners' sugar and nuts, or butter, cinnamon and sugar.

SAUERBRATEN

4 pounds beef chuck or rump
Salt and pepper
1 onion, sliced
3 bay leaves
1 teaspoon peppercorns
Vinegar and water
½ cup sugar
¼ cup raisins
4 to 6 gingersnaps
1 cup thick sour cream

Rub meat with salt and pepper. Place in deep earthen dish with onion, bay leaves and peppercorns. Heat enough water and vinegar to cover (equal parts if vinegar is strong); add ¼ cup sugar. Pour while hot over meat. Cover and keep in a cool place for 3 to 4 days. Remove meat from liquid and brown in hot oven (450°F.) 20 minutes. Add 1 cup spiced liquid, cover and cook in a slow oven (300°F.) 3 hours or until tender. Add more of the vinegar during the cooking if necessary. Remove the meat, slice for serving and keep hot. Strain the liquid; skim off fat. Melt remaining sugar (¼ cup) in skillet, add strained liquid gradually, then raisins and gingersnaps. Cook until thickened and smooth; add sour cream and when hot pour over meat. Serves 10.

SAUERKRAUT VIENNESE

3 cups sauerkraut
3 whole cloves
1 bay leaf
½ teaspoon salt
1 cup sour cream
1 pound link sausage

Place sauerkraut, cloves, bay leaf and salt in a saucepan and cook until the liquid has evaporated. Remove cloves and bay leaf, add sour cream and reheat. Bake sausages in moderate oven (350°F.) until brown. Place sauerkraut on a platter and top with baked sausages. Serves 6.

SOUR CREAM POTATO SALAD

4 cups diced cooked potatoes
½ cup diced cucumber
1 tablespoon minced onion
¾ teaspoon celery seed
1½ teaspoons salt
½ teaspoon pepper
3 hard-cooked eggs
1½ cups sour cream
½ cup mayonnaise
¼ cup vinegar
1 teaspoon prepared mustard

Combine potatoes, cucumber, onion, celery seed, salt and pepper. Toss together lightly. Separate yolks from whites of eggs. Dice whites and add to potato mixture. Mash yolks and combine with sour cream, mayonnaise, vinegar, and mustard. Add to potatoes and toss together lightly. Allow to stand 15 minutes before serving. Garnish with crisp salad greens. Serves 8.

SOUR CREAM SALAD DRESSING

1 teaspoon salt
1 teaspoon sugar
⅛ teaspoon cayenne
1 tablespoon lemon juice
2 tablespoons vinegar
1 cup sour cream

Combine seasonings with lemon juice and vinegar, add cream and beat until smooth and thick. Makes about 1¼ cups dressing.

HASSENPFEFFER

1 rabbit
Vinegar and water
1 large onion, sliced
Salt and pepper
Cloves, bay leaves, fat
1 cup thick sour cream

Cut rabbit into serving portions, place in jar and cover with equal parts vinegar and water. Add onion, salt and pepper, cloves and bay leaves. Let meat remain in this solution for 2 days, remove meat and brown in hot fat, turning often. Add some of the sauce in which the meat was pickled. Simmer until meat is tender, about 30 minutes. Just before serving, stir sour cream into sauce. Serves 4 to 6.

CHICKEN AND MUSHROOM SALAD—2 cups diced cooked chicken, ½ cup cold sautéed mushrooms, ½ cup chopped celery, 6 grapefruit segments and ¾ cup mayonnaise or sour cream salad dressing.

CHICKEN AND OLIVE SALAD—2 cups diced cooked chicken, ½ cup chopped celery, ½ cup sliced stuffed olives and ¾ cup mayonnaise or sour cream salad dressing.

You will enjoy sour cream potato salad served on cold cuts for the evening snack

LEFTOVER FRUITS

MINT APPLES

1 cup sugar
½ cup water
Green food coloring
2 drops mint flavoring
4 small apples

Boil sugar and water together for 5 minutes. Add a few drops of food coloring and flavoring. Pare apples, keeping them whole. Place in pan with sirup and cover tightly. Simmer slowly until apples are just tender. Serve as a garnish for roast lamb. Serves 4.

APPLESAUCE RELISH

1 package lemon gelatin
1 cup boiling water
1 cup tart applesauce
½ teaspoon cinnamon
⅛ teaspoon nutmeg

Dissolve gelatin in boiling water, mix applesauce and spices, add to gelatin, sweeten to taste and mold in tiny forms. Red cinnamon candies (dissolved in the boiling water) may be substituted for the cinnamon and nutmeg. Serve with pork. Serves 6.

STRAWBERRY PINEAPPLE DELICIOUS

½ cup sliced hulled strawberries
2 slices pineapple, cut into ½-inch pieces
6 marshmallows, cut
¼ cup nut meats
1 cup heavy cream, whipped
8 ladyfingers, split

Combine first 4 ingredients and let stand for ½ hour. Drain and add whipped cream. Mix well and chill at least 1 hour. Serve in dessert dishes lined with split ladyfingers. Serves 4.

BAKED APPLES WITH CRANBERRIES

4 apples
1½ cups whole cranberry sauce
4 tablespoons sugar

Wash apples, core and place in baking dish. Fill centers with cranberry sauce, pouring remaining sauce around apples. Sprinkle sugar over top of apples and bake in moderate oven (350°F.) about 40 minutes or until apples are tender. Baste apples frequently with the cranberry sauce. Serves 5.

Brilliant red cranberries add a beautiful luster to the breakfast baked apple

DRIED APRICOT CAKE

1 cup dried apricots
2 cups water
6 tablespoons sugar
½ cup shortening
1 cup sugar
2 egg yolks
1 teaspoon vanilla
1¾ cups sifted cake flour
½ teaspoon salt
½ teaspoon baking soda
1 teaspoon baking powder
¼ cup water

Simmer first 3 ingredients together 30 minutes. Mash and measure ½ cup pulp. Cream shortening and sugar thoroughly, add yolks and vanilla; beat. Sift dry ingredients together and add alternately with water and pulp. Bake in a cake pan (8x8 inches), lined with waxed paper, at (350° F.), 45 minutes.

MAPLE UPSIDE-DOWN CAKE

3 tablespoons butter
1 cup maple sugar
4 slices pineapple
3 eggs, separated
1 cup sugar
¼ cup water
½ teaspoon vanilla
½ teaspoon lemon extract
1 cup sifted cake flour
1½ teaspoons baking powder

Melt butter in a heavy skillet. Remove from heat, spread maple sugar over bottom of skillet and cover with sliced pineapple. To beaten egg yolks add sugar, water, vanilla and lemon extract; beat until thick and lemon colored. Add dry ingredients, sifted together, and beat for 3 minutes. Fold in beaten egg whites. Pour over pineapple and bake in moderate oven (350°F.) about 45 minutes. Loosen cake from sides and bottom and turn out on a cake rack immediately. Serves 8.

CANDIED ORANGE OR GRAPEFRUIT PEEL

3 grapefruit shells or 6 orange shells
1 teaspoon salt
3 cups sugar
1 cup water

Save fruit shells from breakfast fruits. Cut peel into strips ¼ inch wide from stem to blossom end. Add salt and cover with cold water. Boil 15 minutes, pour off water and add fresh water. Boil 20 minutes. Change water again and boil another 20 minutes. Drain thoroughly and cover with 2½ cups of sugar and water listed. Simmer, stirring continually to prevent scorching, until remaining sirup has boiled away. Spread on waxed paper and roll each piece of candied fruit in remaining sugar.

PRUNE CAKE

⅔ cup shortening
1 cup sugar
3 eggs, separated
1 teaspoon vanilla
2½ cups sifted cake flour
1 teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon salt
½ cup buttermilk or sour milk
¼ cup broken nut meats
1 cup chopped cooked prunes

Cream shortening and all but 3 tablespoons sugar until fluffy. Add egg yolks and vanilla and beat thoroughly. Sift flour, soda, cinnamon and salt together 3 times and add to creamed mixture alternately with milk. Add nuts and well drained prunes and mix well. Beat egg whites and remaining sugar until stiff and fold into batter. Pour into greased loaf pan and bake in moderate oven (350°F.) 60 to 70 minutes. Cool thoroughly and spread with orange butter frosting. Makes 1 (8x12 inch) cake.

DAMSON PLUM PUDDING

½ cup shortening
1 cup sugar
3 eggs, beaten
1 cup plum pulp
1 cup sifted flour
½ teaspoons cinnamon
1 teaspoon baking soda
¼ teaspoon nutmeg
3 tablespoons sour milk

SAUCE

1 cup plum juice
½ cup water
2 teaspoons cornstarch
1 cup sugar
2 tablespoons butter

Cream shortening and sugar together until fluffy. Add eggs and plum pulp. Mix well. Sift dry ingredients together and add alternately with milk. Pour into greased shallow pan. Bake in moderate oven (350°F.) 20 to 30 minutes. Cut into squares and serve hot with sauce. Heat plum juice and water. Mix cornstarch with sugar, pour a little hot liquid over it and stir. Pour back into hot juice and cook until thickened, stirring constantly. Add butter. Serves 6 to 8.

Fruit glazes on ham can be enhanced by studding with cranberries or cherries

FRUIT GLAZES

APPLE—Save cores and peelings from 3 pounds tart red apples; cook in 1¼ cups water for 20 minutes, strain, add ¼ cup sugar and cook down to a sirup. Cool and pour over top of hot open apple pie.

APRICOT— Boil down 1 cup apricot juice with 1½ cups sugar until thick. This transparent glaze may be used for the top of fruit tarts, such as strawberry or cherry.

CRANBERRY—Cook 1 cup strained cranberry sauce with ⅜ cup each corn sirup and water. Cook slowly until thick.

SWEET RISSOLES—Cut plain pastry into 3-inch rounds. Moisten edges of each round, place 1 teaspoon thick stewed fruit or marmalade on half of the round and fold the other half over upon this until edges meet. Pinch edges together, brush over with beaten egg and fry in hot deep fat (360° F.). Dust with sugar.

FOR MEAT—Use apricot, apple or cranberry or make cherry glaze of cherry juice the same way.

OLD-FASHIONED TARTS

1¼ cups cooked prunes or dates
¼ cup walnut meats
¼ cup orange juice
Pastry

Pit prunes or dates and chop fine. Add nut meats and orange juice. Prepare pastry, roll ⅛ inch thick and cut into rounds 3½ inches in diameter. Place 1 teaspoon filling on each. Fold over, moisten edges and press together. Bake on ungreased cookie sheet in hot oven (450°F.) 15 minutes. Makes 18 tarts.

PRUNE WHIP PIE

2 cups stewed prunes
1 cup sugar
1 tablespoon lemon juice
3 egg whites
Baked pastry shell

Rub prunes through a strainer, add ½ of sugar and heat to boiling, stirring to dissolve sugar. Add lemon juice. Beat egg whites until nearly stiff; add remaining sugar gradually, continuing to beat until stiff enough to hold its shape. Fold in hot prune pulp, pour into pastry shell and bake in slow oven (300°F.) until firm, about 30 minutes. Makes 1 (9-inch) pie.

1. Half apricot pulp and half prune pulp may be used.

APPLESAUCE PIE

⅓ cup melted butter
15 graham crackers, crushed fine
½ cup sugar
½ teaspoon cinnamon
2 cups thick applesauce (sweetened)
¼ teaspoon cloves
1 tablespoon confectioners' sugar
½ cup heavy cream, whipped

Add melted butter to graham cracker crumbs and mix well. Stir in sugar and cinnamon. Press crumbs into a piepan and bake in moderate oven (350°F.) 15 minutes. Remove from oven and when cool, place in refrigerator to chill. Just before serving fill with applesauce to which cloves have been added. Add confectioners' sugar to whipped cream and cover top of pie. Serves 6.

FRUIT COCKTAIL

½ cup each of any 4 fruits, diced:
1 cup ginger ale
4 sprigs mint
Confectioners' sugar

Combine fruits and chill. Pour iced ginger ale over the top just before serving. Garnish with a sprig of fresh mint sprinkled with confectioners' sugar. Serves 4.

Use leftover prunes for prune whip pie and the apricots left from lunch to garnish the dinner chop plate →

FRUIT ROLLS

2 cups sifted flour
4 teaspoons baking powder
1 teaspoon salt
3 tablespoons shortening
¾ cup milk
¼ cup melted butter
Cherries, strawberries or blackberries (sweetened)

Sift flour, baking powder and salt together. Cut in shortening with 2 knives or pastry blender. Add milk (sufficient for a soft dough). Place on floured board and roll into rectangular sheet ½ inch thick. Brush with melted butter and spread with any sweetened fruit. Roll up like jelly roll and cut into pieces about 3 inches long. Bake in hot oven (425°F.) about 15 minutes. Rolls should be turned once or twice so that they will brown evenly. Serves 6.

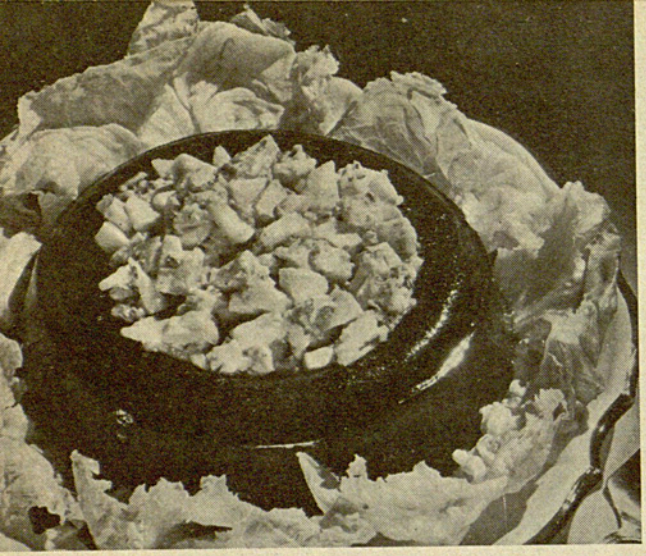
GRAPEFRUIT PIE

1 cup sugar
⅛ teaspoon salt
4 tablespoons cornstarch
½ cup water
1 cup grapefruit juice
1 tablespoon butter
2 egg yolks, beaten
1 baked pastry shell

GRAPEFRUIT MERINGUE

2 egg whites
6 tablespoons confectioners' sugar
2 tablespoons grapefruit juice

Combine sugar, salt and cornstarch; add water and grapefruit juice and cook slowly, stirring constantly, until thick. Simmer 5 minutes, add butter and egg yolks and remove from heat. Beat well; cool. Turn into pastry shell. Beat egg whites until stiff, add sugar slowly and stir in grapefruit juice. Cover top of pie with meringue and bake in slow oven (300°F.) 10 to 15 minutes or until meringue is browned lightly. Makes 1 (9-inch) pie.



Rhubarb or cranberry ring makes a beautiful container for chicken salad

RHUBARB SALAD RING

1 package raspberry or lemon gelatin
1 cup hot rhubarb sauce
1 cup cold water
1 cup chopped apples
1 cup chopped walnuts, pecans or almonds

Dissolve gelatin in hot sauce, add water, cool and pour into ring mold. Chill until firm; unmold on lettuce. Make Waldorf salad with apples and nut meats and fill center of mold. Serves 6.

Use strained cranberry sauce or crushed berries instead of rhubarb and fill center with chicken salad.

FRUIT JUICES

Always save fruit juices, both fresh and canned. They make excellent:

COLORED ICE CUBES — Freeze fruit juices in refrigerator tray. Use fruit juice in concentrated form for bright colors; dilute with water for pastel shades. Serve with lemonades or other fruit drinks.

FRUIT LEMONADES — Add fruit juices to lemonade for attractive color and flavor.

APPETIZERS — Serve fruit juices in combination for the first course of luncheon or dinner. Suggested combinations:

Pineapple and strawberry juice.
Grape juice, lemon juice and pineapple juice.
Grapefruit juice, pineapple juice and orange juice.
Grape juice, orange and lemon juice.
Stewed rhubarb and pineapple juice.
Loganberry or raspberry juice and pineapple juice.

FROZEN APPETIZERS — Freeze sweetened fruit juices in refrigerator tray for 1 hour, stirring every 20 minutes. Loganberry, pomegranate, raspberry or cherry juice are especially good frozen.

SHERBETS — Use fruit juices for sherbets or ices. Citrus fruits in combination with other fruit juices are best.

CITRUS FRUIT RINDS

1. Dry out; grate; and keep in covered jars. Sprinkle over:
Crumb cake or coffee cake batter, before baking.
Cake frostings or icings.
Orange icing for orange rolls.
Marshmallow or orange topping for gingerbread.
Whipped cream garnishes for fruit desserts.
Meringue for lemon or orange pie or tarts.
Creamy rice or tapioca puddings.
Orange or lemon fluffs.
2. Make into:
Candied orange or grapefruit peel.
Orange baskets.

LEFTOVER COOKED FRUITS

APPLESAUCE — Combine thick unsweetened applesauce with 1 tablespoon honey for each cup sauce; pour into baked tart shells and top with honey whipped cream.

BAKED STUFFED PEARS — Pare and core large pears and stuff with dates, raisins or chopped nuts and tart marmalade. Place close together in baking dish, cover bottom of pan with water and bake in slow oven (300°F.) until tender.

CANDIED FRUITS — Drain cooked fruit, such as peaches, apricots or pineapple and cook a few minutes in heavy sirup of 1 cup sugar to ⅓ cup water. Coat thickly with sugar, spread out on paper towels in a pan and dry out for several hours on the radiator or in a slow oven.

COOKED PEACH OR PEAR HALVES — Drain fruit; arrange in baking dish with a marshmallow in each center. Combine sirup from fruit with ⅔ cup sugar and 2 tablespoons lemon juice; boil for 5 minutes. Pour over fruit, dot with butter and bake in hot oven, basting with sirup. Serve with meat.

Use leftover halves of cooked fruits for garnishes on meat platters or with mixed grills.

LEFTOVER JAMS, JELLIES, PRESERVES

APPLE PRESERVE CAKE

¾ cup shortening
1 cup sugar
¼ cup sour cream
½ cup apple preserves
3 eggs
2 cups sifted cake flour
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon allspice
½ cup chopped walnut meats
½ cup seedless raisins

Cream shortening and sugar together until fluffy. Add sour cream and apple preserves, mixing well. Add eggs, 1 at a time, beating hard after each addition. Sift flour, soda, baking powder and spices together 3 times, add gradually. Fold in nuts and raisins which have been dredged with flour. Pour into greased loaf pan and bake in moderate oven (350° F.) 50 minutes or bake in layers for 25 to 30 minutes. Ice with lemon icing. Makes 1 (8x4 inch) loaf or 2 (9-inch) layers.

APPLE BUTTER PIE

½ cup sugar
3 tablespoons flour
½ cup apple butter
2 tablespoons butter, melted
2 eggs
2½ cups milk
½ teaspoon nutmeg
1 unbaked pastry shell

Combine ingredients and beat thoroughly. Pour into pastry shell. Bake in hot oven (450°F.) 10 minutes, reduce temperature to moderate (350°F.) and bake 40 minutes longer, or until firm. Makes 1 (9-inch) pie.

CRAB APPLE PUFFS—Line muffin pans with pastry; fill with crab apple jelly, cover with pastry and bake in hot oven (450° F.) 10 minutes. Then reduce heat slightly to 425°F. and complete baking. Remove from pans while hot. Serve cold for luncheon.

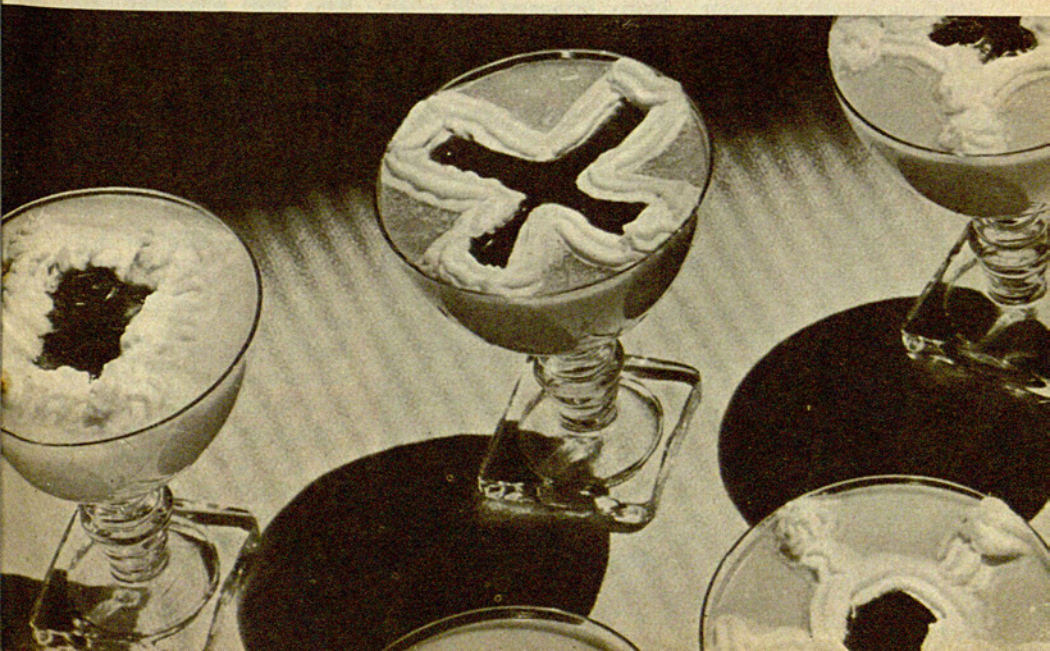
ORANGE MARMALADE BREAD PUDDING

1⅓ cups dry bread crumbs
1⅓ cups scalded milk
1⅓ cups sugar
1 tablespoon melted butter
2 eggs, slightly beaten
1 teaspoon vanilla
½ cup orange marmalade
½ teaspoon nutmeg

Soak bread crumbs in hot milk; when cool add remaining ingredients. Place in buttered baking dish and set in pan of hot water. Bake in moderate oven (350°F.) 45 to 50 minutes or until a knife inserted in the center comes out clean. Serve hot with pudding sauce or cream. Serves 6.

JELLY CORN MUFFINS—Make a batter for corn-meal muffins. Fill greased muffin pans ¼ full, place a teaspoon of jelly on top of batter in each pan, cover jelly with more batter and bake in hot oven (400°F.) about 20 minutes.

A few tricks with jelly and a pastry tube dresses up the simplest rennet custards



ORANGE MARMALADE ROLLS

2½ cups milk
4 tablespoons butter
4 tablespoons sugar
1½ teaspoons salt
2 yeast cakes
½ cup lukewarm water
5 cups sifted flour
Melted butter
Orange marmalade

Scald milk, add butter or other shortening and stir until melted; stir in sugar and salt. Cool. Soften yeast in lukewarm water and add to the cooled mixture. Stir in 2½ cups of flour and mix well. Cover and keep in a warm place to rise (about 2 hours). Add more flour to make a stiff dough, kneading well. Cover and let rise until double in bulk (about 2 hours). Roll out on floured board and cut with a biscuit cutter. Brush wtih melted butter and place 1 teaspoon of orange marmalade in center. Fold each roll in half and place on a well-greased baking pan. Brush top with butter. Let stand in a warm place about 30 minutes. Bake in a hot oven (425°F.) for 20 minutes. Makes about 40.

JELLY-CENTERED SUGAR COOKIES

½ cup shortening
1 cup sugar
2 eggs, beaten
1 tablespoon milk
1 teaspoon lemon juice
2½ cups sifted flour
2 teaspoons baking powder
Jelly or jam

Cream shortening and sugar and add eggs, milk and lemon juice. Blend. Sift flour and baking powder, and add to first mixture, mixing well. Chill thoroughly. Place dough on a floured board and roll to ⅛-inch thickness. Cut with round cookie cutter and place half of rounds on greased cookie sheet. Place a teaspoon of jelly or jam in center of each. Place a second round of dough over each jelly-filled cookie and with a fork press edges of cookies together. Sprinkle lightly with sugar and bake in moderate oven (350°F.) about 15 minutes. Makes 2 dozen cookies.

Pastry turnovers will often save the day for the busy hostess. Make them small with fruits for dessert or large, with meat for the main dish

JAMS AND JELLIES

MARMALADE STRIPS—Place a thin layer of pastry on an inverted baking sheet. Spread with thick marmalade. Cover with another thin layer of pastry. Cut into strips 4 inches by 1½ inches. Bake in hot oven (425°F.) about 10 minutes. When cool, spread with a thin icing made of confectioners' sugar and water. Sprinkle with chopped nuts.

PASTRY ROLLOVERS—Cut 4 inch circles from pastry. Prick, spread with jelly and sprinkle with chopped nuts. Roll up, place on an inverted pan and bake in hot oven (400°F.) 10 to 15 minutes.

RASPBERRY OR OTHER FRUIT TURNOVERS—Cut pastry into 3-inch squares. Moisten half the edge of square with cold water and in the center place a teaspoon of thick raspberry preserve. Fold ½ of square over the other. Press edges together and mark with a fork dipped in flour. Brush with beaten egg, prick the top with a fork and chill before placing in the oven. Bake in a very hot oven (450°F.) 15 minutes. Dust with sugar before serving.

Add orange marmalade to apple pie, with a little chopped crystallized ginger.

Cover hot gingerbread with apple butter; add a layer of whipped cream and bits of preserved ginger.

Toast 1 side of bread; spread untoasted side with jelly; top with slices of bacon and roll.

Add a spoonful of any tart jelly to chicken or turkey gravy.

Put a spoonful of quince jelly in apple pie or in hard sauce for holiday puddings.

COFFEE NUT MUFFINS

3 cups sifted cake flour
4 teaspoons baking powder
¾ cup brown sugar
½ teaspoon salt
1 cup pecan meats, broken
1 egg
1¼ cups cold strong coffee
2 tablespoons shortening, melted

Sift dry ingredients together and add nut meats; beat egg, add coffee and shortening and add to dry ingredients. Mix only enough to dampen all the flour. Bake in greased muffin pans in hot oven (400°F.) 20 to 25 minutes. Makes 16 large or 30 small muffins.

COFFEE SPICE LAYER CAKE

½ cup shortening
1 cup sugar
2 eggs, separated
2 cups sifted cake flour
2 teaspoons baking powder
⅛ teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
½ cup strong coffee

Cream shortening, add sugar gradually. Add egg yolks and beat well. Sift flour, baking powder, salt and spices together. Add alternately with coffee to first mixture. Add stiffly beaten egg whites. Bake in greased layer-cake pans in moderate oven (350°F.) 25 to 30 minutes. Spread with Mocha Icing. Makes 2 (9-inch) layers.

COFFEE SAUCE

2 egg yolks
⅓ cup sugar
⅛ teaspoon salt
1 cup hot clear black coffee

Beat eggs, sugar and salt together. Add coffee gradually, stirring constantly. Cook over water until mixture coats a spoon. Chill. Makes 1 cup sauce.

COFFEE CREAM PIE

⅔ cup sugar
5 tablespoons cornstarch
½ teaspoon salt
1 cup evaporated milk
1 cup strong coffee
1 egg, slightly beaten
1 teaspoon vanilla
1 baked pastry shell
Whipped cream

Combine sugar, cornstarch and salt. Heat milk and coffee together. Add to cornstarch mixture gradually, stirring constantly. Cook over boiling water until thick and smooth, stirring frequently (about 15 minutes). Pour part of mixture over egg, blending thoroughly. Return to double boiler and cook 2 minutes longer. Cool. Add vanilla. Turn into pastry shell. Cover with whipped cream. Makes 1 (9-inch) pie

LEFTOVER COCOA

1. Combine with coffee; serve hot or cold. Top with whipped cream.
2. Substitute for liquid in chocolate sauce, candy or icings; adding more cocoa for flavor.

A coffee cream pie is the perfect finish for dinner

MOCHA ICING

½ cup sweet butter
2½ cups confectioners' sugar
2 tablespoons cocoa
2 tablespoons hot coffee
½ teaspoon vanilla

Cream butter until soft and pliable. Add sugar gradually, beating well between additions. As it becomes thick, add cocoa, mixed with hot coffee and vanilla. Continue to beat and add more sugar until light and fluffy and thick enough to spread. Use for filling and to frost top and sides of cold cake. Will frost tops and sides of 2 (9-inch) layers.

BAKED COFFEE CUSTARD

2 eggs
⅓ cup sugar
Few grains salt
1 cup milk
1 cup cold strong coffee

Beat eggs slightly. Add sugar and salt. Add milk and coffee. Pour into greased custard cups. Place in pan with hot water about 1 inch deep. Bake in moderate oven (350°F.) about 1 hour, or until firm. Serves 3.

HOT SANDWICHES

1. Broiled hamburger steaks on round rolls, with chopped pickles, carrots, celery or radishes added to the meat before broiling.
2. Broiled pineapple with sliced hot chicken, turkey or duck on whole-wheat bread.
3. Broiled ham or sliced roast lamb with grilled pineapple on toasted English muffins.
4. Hot roast veal and grilled tomato on rye roll.
5. Grilled tomato with Cheddar cheese on rye toast.
6. Hot smoked tongue with fried apples on toasted English muffins.
7. Scrambled eggs with minced ham, dried beef, liver sausage, pork sausage, sliced frankfurters, salmon, smoked fish, cheese, tomatoes or mixed vegetables.
8. Broiled meat loaf on toast with gravy.
9. Broiled hash on toast with coleslaw.
10. Mashed baked beans with chili sauce and chopped pickle on toasted Boston brown bread.
11. Minced chicken livers and giblets with chopped bacon on toast.

HOT BISCUIT SANDWICH

Break reheated baking powder biscuits apart and butter the halves. On 1 side place slice of tomato, mayonnaise and a layer of minced bacon. Cover with the other half of biscuit and serve hot.

On buttered half of biscuit place thick slice of Bermuda onion and slice of tomato. Broil.

GRILLED TONGUE AND EGG SANDWICHES

1 cup chopped tongue
1 teaspoon onion juice
2 tablespoons mayonnaise
Bread
1 egg
1 cup milk

Mix tongue with onion juice and mayonnaise and spread on thin slices of unbuttered bread. Press slices together and cut into halves diagonally. Beat egg, add milk and dip sandwiches into mixture. Brown in butter, garnish with parsley and serve on a hot platter. Serves 4 to 6.

An excellent place for leftovers is in the making of hot grilled sandwiches

BUTTERS FOR SANDWICHES

ANCHOVY BUTTER

Yolks of 4 hard-cooked eggs
4 boned anchovies
½ cup butter
Paprika

Rub yolks of eggs to smooth paste with anchovies and butter and add paprika to taste.

HAM BUTTER

½ cup cooked ham
¼ cup butter
Yolks of 2 hard-cooked eggs
Pepper

Grind ham and pound smooth with butter and yolks of eggs. Season with pepper.

SHRIMP BUTTER

1 cup cooked shrimp
Salt
⅛ teaspoon cayenne
1 cup butter
About ¼ cup tarragon vinegar or lemon juice

Grind shrimp, add salt, cayenne and butter; moisten with vinegar or lemon juice.

SUGGESTIONS FOR SANDWICH FILLINGS

GENERAL DIRECTIONS — Combine ingredients and spread on bread, toast or buns. Cover with a similar slice and cut into triangles or quarters. Garnish with watercress; celery or carrot curls; pickles or radishes.

BEEF

1½ cups cold roast beef
½ teaspoon salt
½ tablespoon chili sauce
¼ teaspoon Worcestershire sauce
1 tablespoon melted butter

CHICKEN SALAD

1 cup chopped cooked chicken
½ cup minced celery
1 tablespoon minced green pepper
¼ cup mayonnaise

SANDWICH FILLINGS—Cont.

CREAM OR COTTAGE CHEESE

6 ounces cream cheese or
1 cup cottage cheese
⅓ cup minced stuffed olives
¼ cup chopped nut meats (optional)
1 tablespoon softened butter
¼ teaspoon salt

EGG SALAD

4 hard-cooked eggs
¼ teaspoon mustard
2 teaspoons chili sauce
¼ cup minced celery
2 tablespoons mayonnaise

HAM SALAD

1 cup ground cooked ham
½ tablespoon minced onion
½ teaspoon dry mustard
2 tablespoons mayonnaise

LIVER AND BACON

½ cup chopped cooked bacon
½ cup ground cooked liver
⅛ teaspoon pepper
Dash cayenne
¼ cup cream

LAMB

1¼ cups chopped cooked lamb
½ teaspoon salt
¼ teaspoon pepper
½ tablespoon minced onion
1 teaspoon minced mint leaves
1 tablespoon lemon juice

SALMON OR TUNA SALAD

1 cup fish flakes
½ cup minced celery
1 tablespoon lemon juice
¼ teaspoon salt
⅛ teaspoon pepper
2 tablespoons mayonnaise

TONGUE

1½ cups minced cooked tongue
2 tablespoons prepared horse-radish
½ teaspoon salt
¼ cup mayonnaise
Dash cayenne

VEAL

1¼ cups chopped cooked veal
1 tablespoon lemon juice
¼ teaspoon salt
¼ teaspoon pepper
1 teaspoon prepared mustard

Raisins with cream cheese.

Cream cheese and chopped stuffed olives.

Cream cheese and crushed pineapple.

Cream cheese and chopped nuts.

Cottage cheese and pickles, olives, nuts or pimientos.

Boston brown bread with cream cheese or mayonnaise mixed with chopped nuts and raisins.

Rounds of brown bread spread with chopped olives, minced lettuce and watercress, paprika, parsley and chives mixed with mayonnaise.

Pimientos, cucumbers and onion or chives, minced, mixed with mayonnaise and spread on buttered bread.

Green pepper, pimiento and olives with mayonnaise.

Currant jam with minced walnut meats and creamed butter. Serve with cream cheese. Preserved currants may be used instead of currant jam.

Ground boiled ham and chopped pickles or chopped peanuts.

Chopped stuffed olives and chopped nuts, moistened with salad dressing.

Chopped raisins, figs, dates or prunes, chopped nut meats and mayonnaise or lemon juice.

A beautiful plate of individual aspic, apricot halves with cream cheese, a petal-cut plum, chicory and sandwiches

HOT HORS D'OEUVRES

1. On thin slice of Bologna place 1 teaspoon American or pimiento cheese. Heat in moderate oven (350°F.) until cheese melts and Bologna curls.

2. Remove stones from cooked prunes, fill with cheese, wrap in short strips of bacon, fasten with a toothpick. Broil until bacon is crisp, serve hot on a cocktail pick.

3. Spread strips of uncooked bacon with peanut butter, roll tightly, fasten with toothpick. Broil until crisp and serve on cocktail picks stuck into an eggplant.

4. Cut large stuffed olives crosswise into halves and put together with softened Cheddar cheese. These may be wrapped in bacon slices and placed in the broiler until bacon is crisp.

5. Wrap shrimp in bacon slices and place in the broiler until bacon is crisp. Serve hot.

6. Roll large stuffed olives with anchovy fillets. Place in broiler to brown slightly.

7. Wrap rolled anchovies in ½ slice bacon. Place in broiler until bacon is crisp.

Leftover salads in cups of broiled leftover sausage are an attractive luncheon plate

COLD HORS D'OEUVRES

1. Mash avocado, season with horse-radish and Tabasco sauce and spread on crackers or small rounds of toast.

2. Spread paper-thin slices of smoked salmon with cream cheese, wrap around 2-inch stalks of celery. Chill.

3. Mash avocado, season well with lemon juice, salt and onion juice. Fill crisp celery stalks. Chill.

4. Hollow out crisp radishes, cucumber cup, or hard-cooked egg whites, and fill with caviar.

5. Fill small tomatoes with crab meat, garnish with mayonnaise.

6. Slice peeled bananas crosswise into 1-inch pieces. Dip into grapefruit, pineapple, orange or lemon juice. Spread with cream cheese or salad dressing and roll in finely chopped nut meats.

7. Stuff plum-tomato cups, cut lengthwise, with liver paste; garnish with pearl onions.

8. Fill tiny cooked beet cups with chopped egg pickle spread.

LEFTOVERS WITH PLAIN OMELET

CHEESE — Sprinkle grated cheese over center of omelet while cooking.

FISH — Use any cooked fish. Chop fine, season with salt and pepper and moisten with a little cream. Spread on omelet before folding.

HAM, CHICKEN OR TONGUE — Scatter minced cooked meat over the center of omelet while cooking.

JELLY — Spread any jelly or jam through the middle of the omelet just before folding.

ONION — Mix 1 tablespoon chopped onion and 1 teaspoon chopped parsley. Add to omelet mixture before cooking.

PARSLEY — Sprinkle minced parsley over center of omelet while cooking.

VEGETABLE — Use leftover cooked vegetable. Force vegetable through a sieve, moisten with a little milk, cream or gravy and season with salt and pepper. Spread mixture lightly over omelet before folding.

LEFTOVERS WITH SCRAMBLED EGGS

For every 6 eggs add:

1. 1 cup diced sautéed bread cubes with 1 teaspoon chopped chives.
2. 1 cooked chicken liver, chopped, with slices cooked bacon, chopped.
3. ½ cup minced cooked ham, tongue or dried beef.
4. ½ cup flaked cooked fish (smoked or fresh).
5. ½ cup minced cooked chicken, turkey or duck.
6. ½ cup ground cooked meat
7. ½ cup flaked lobster, crab meat or shrimp.
8. ¼ cup chopped cooked mushrooms.
9. 3 tablespoons minced parsley and chives.
10. ½ cup cooked corn-meal mush.
11. ⅔ cup grated cheese.
12. ½ cup chopped or cooked tomatoes (omit milk).

SAUCES FROM LEFTOVERS

Use 1 cup medium white sauce as the basis for each sauce.

CAPER SAUCE — Add 2 to 4 tablespoons chopped capers.

CELERY SAUCE — Add ½ cup chopped cooked celery.

CHEESE SAUCE — Add 2 to 4 ounces grated cheese. Set over hot water and stir until the cheese is blended with sauce. Season to taste with mustard and paprika.

CREAM GRAVY — Use 2 tablespoons meat drippings for butter in white sauce recipe.

CREAM SAUCE — Use cream instead of milk in white sauce.

EGG SAUCE, No. 1 — Add 1 hard-cooked egg, chopped.

No. 2 — Beat an uncooked egg, dilute with 1 tablespoon of hot thin white sauce, then beat this

SAUCES—Cont.

into the remainder of a cup of sauce. If the egg white is beaten separately, the sauce will be foamy.

LOBSTER SAUCE—Add ½ cup finely flaked cooked lobster.

MOCK HOLLANDAISE SAUCE—Pour sauce over 2 slightly beaten egg yolks, 2 tablespoons each of butter and lemon juice, beat thoroughly and serve immediately.

MUSHROOM SAUCE—Add ½ to ⅓ cup chopped or sliced cooked mushrooms to sauce.

OLIVE SAUCE—Add ¼ cup chopped ripe or stuffed olives.

OYSTER SAUCE—Heat 1 pint small oysters in their own liquor to boiling point. Remove from heat after they have cooked ½ minute and combine with sauce. Season to taste.

PARSLEY SAUCE—Add 2 to 4 tablespoons chopped parsley.

PIMIENTO SAUCE—Add 2 tablespoons minced onion and 6 tablespoons minced pimiento. Onion may be browned in fat when making white sauce, if desired

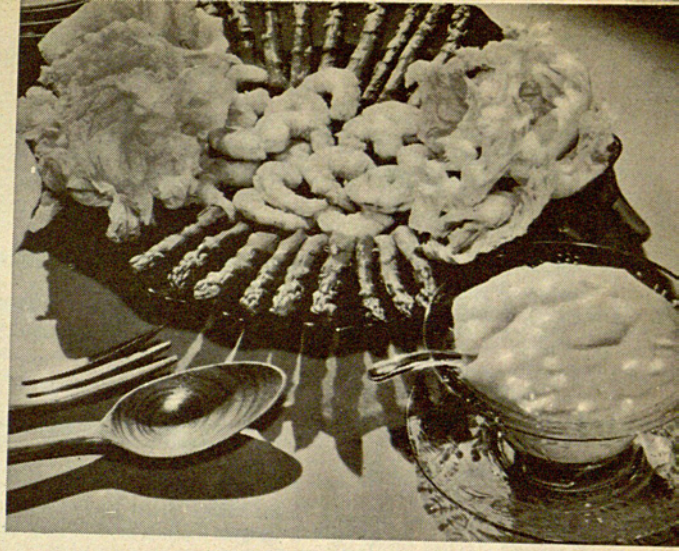
SHRIMP SAUCE—Add ½ cup chopped cooked shrimp.

SOUBISE SAUCE—Rub 4 boiled onions and 2 sprigs parsley through a coarse sieve. Combine with sauce.

TOMATO CREAM SAUCE—Cook 1 cup fresh or canned tomatoes, 1 stalk celery, 1 slice onion, ½ teaspoon salt and a few grains cayenne together for 20 minutes. Rub through a sieve. Add gradually, stirring constantly, to white sauce.

VELOUTÉ SAUCE—Use 1 cup well-seasoned white stock for milk in thin or medium white sauce.

YELLOW SAUCE—Add hot sauce to 1 or 2 slightly beaten egg yolks and beat thoroughly.



Leftovers may be served buffet style, too, as with this shrimp asparagus salad

LEFTOVERS IN MAYONNAISE—To 1 cup mayonnaise add:

ALMOND CUCUMBER DRESSING—¼ cup chopped cucumbers and 3 tablespoons chopped almonds.

CELERY DRESSING—¼ cup finely chopped celery and 1 tablespoon chopped green pepper.

CLUB DRESSING—1 tablespoon chopped currants, 1 tablespoon chopped raisins and 1 tablespoon chopped nuts.

EGG DRESSING—1 chopped hard-cooked egg, 1 tablespoon chopped pimiento, 1 tablespoon India relish.

FRUIT SALAD DRESSING—1 cup whipped cream. Fold in lightly.

HORSE-RADISH MAYONNAISE—2 tablespoons horse-radish.

INDIAN DRESSING—¼ cup chopped chow-chow pickle.

RUSSIAN DRESSING—½ cup chili sauce.

TARTAR DRESSING—2 tablespoons chopped sour gherkins, 1 tablespoon capers, 1 tablespoon chopped parsley and 2 tablespoons chopped olives.

THOUSAND ISLAND—¼ cup chili sauce, 1 tablespoon chopped green pepper and chopped stuffed olives.

LEFTOVERS IN COOKED DRESSING

To 1 cup dressing add:

COLESLAW DRESSING—Add 2 tablespoons prepared mustard, when dressing is cool.

CURRY DRESSING—Mix ⅛ teaspoon curry powder with other ingredients. When dressing is cool add ¼ cup sandwich spread.

FLUFFY DRESSING—Separate the egg, use yolk only in any cooked dressing recipe and fold in stiffly beaten egg white after cooking.

FRUIT DRESSING—When cool, add 3 tablespoons orange juice and 3 tablespoons pineapple juice.

FRUIT SALAD DRESSING—Add 1 tablespoon sugar and use ½ cup pineapple juice and ¼ cup orange juice instead of milk. Omit mustard. Cool. For fluffy fold in ¾ cup whipped cream.

PIMOLA DRESSING—When cool, add 1 finely chopped hard-cooked egg, 1 chopped pimiento and 1 tablespoon chopped sour gherkins.

SAVORY DRESSING—When cool, add ¼ cup India relish.

LEFTOVERS IN FRENCH DRESSING

To 1 cup dressing add:

HONEY FRENCH DRESSING—1 tablespoon strained honey (with 1 tablespoon less vinegar).

LORENZO DRESSING—Add ¼ cup each chopped watercress, currant jelly, chopped pear. Or omit jelly; add ¼ cup chili sauce.

MUSTARD DRESSING—2 tablespoons prepared mustard.

PARISIAN DRESSING—2 tablespoons chopped green pepper, 2 tablespoons chopped red pepper, 2 tablespoons chopped celery, ½ tablespoon chopped onion and ½ tablespoon chopped parsley. Mix well.

PIQUANTE DRESSING—½ teaspoon prepared mustard, ⅛ teaspoon Worcestershire sauce, ½ teaspoon onion juice, 2 drops Tabasco sauce.

ROQUEFORT DRESSING—5 tablespoons crumbled Roquefort cheese.

TARRAGON DRESSING—Use tarragon vinegar; add 1 hard-cooked egg, chopped very fine.

Thick dessert sauces are often served in the pudding ring without a bowl

DESSERT SAUCES

These sauces are prepared as follows: Combine cornstarch and sugar. Add butter and water or apricot juice gradually, stirring constantly and boil until thickened, at least 5 minutes. Add fruit juice and simmer gently for another 5 minutes. Add extract, if listed. Serve over puddings.

APRICOT

1 teaspoon cornstarch
2 tablespoons sugar
1 teaspoon butter
1 cup boiling apricot juice
1 teaspoon lemon juice

LOGANBERRY

1 tablespoon cornstarch
1 cup sugar
2 tablespoons butter
½ cup boiling water
½ cup boiling loganberry juice

CHERRY

1 tablespoon cornstarch
½ cup sugar
1 teaspoon butter
1 cup boiling water
1 cup boiling cherry juice
½ teaspoon almond extract

FRUIT

2 tablespoons cornstarch
2 cups sugar
¼ cup butter
1 cup boiling water
1 cup boiling fruit juice

HONEY SAUCE

1 egg
½ cup honey
1 cup hot water
1½ tablespoons butter
½ lemon, juice and grated rind

Beat egg and add remaining ingredients in the order listed. Cook over hot water about 15 minutes, stirring constantly. Makes 1½ cups sauce.

LEMON BUTTER PUDDING SAUCE

½ cup butter
2 cups sugar
3 eggs, well beaten
½ cup water
½ cup lemon juice
1½ tablespoons grated lemon rind

Cream butter and sugar thoroughly; add eggs and mix well. Add water, lemon juice and rind. Cook in top of double boiler until thick. Serve on puddings. Makes about 1½ cups.

WAFFLES USING LEFTOVERS

APPLE—Add 1⅓ cups chopped uncooked apples to waffle batter with a dash of cinnamon.

BACON—Sprinkle chopped bacon over the batter after it has been poured on waffle iron.

CHOCOLATE—Add 2 ounces (squares) chocolate, melted, to waffle batter and add 1 tablespoon sugar. Serve with whipped cream.

CORN—Add ¾ cup whole kernel corn to waffle batter.

HAM—Add ⅓ cup minced ham to waffle batter. Serve with grilled apple rings.

NUT MEATS—Add ⅓ cup chopped nut meats and 1 tablespoon sugar to batter.

ORANGE—Use orange juice instead of milk and add a little grated orange rind to batter.

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